CHOICE RECEIPTS

By

Mrs. Thomas Bailey Aldrich

Rare

Husband editor
war Poet
Atlantic Monthly
Biting 6

CHOICE RECEIPTS

CHOICE RECEIPTS

By

Mrs. Thomas Bailey Aldrich

Boston and New York

HOUGHTON MIFFLIN COMPANY

The Riverside Press

1925

COPYRIGHT, 1925, BY HOUGHTON MIFFLIN COMPANY

ALL RIGHTS RESERVED

The Riverside Press
CAMBRIDGE · MASSACHUSETTS
PRINTED IN THE U.S.A.

TO MY INSPIRED TASTER

MAJOR DOBBIN

WHO GIVES HIS ENTIRE APPROVAL TO
EVERY RECEIPT CONTAINED IN THESE PAGES
I DEDICATE THE BOOK

My critic, Belfair, wants a book entirely different, which will sell (and live); a striking book yet not a startling book.

AURORA LEIGH

PREFACE

THIS volume differs in one important respect from numerous cook-books — every receipt here given will bear the test of experiment. There are receipts and receipts, as every mistress of a *ménage* knows to her sorrow. There are some that read well, but — like Dora's sums in *David Copperfield* — they don't come out right; there are others that are failures even when they are successful. In preparing this collection, the writer has accepted nothing from tradition; she has gone to the kitchen rather than to M. Blot or M. Francatelli for her data; each receipt is the practical result of repeated trials by several hands, and, like a proverb, represents the wit of many.

Often, in turning over some regulation manual of cookery, with its four or five hundred distracting and disappointing pages, the writer has longed for a compact handbook containing none but reliable and choice receipts for everyday use. When she began making these memoranda, it was with no view of serving any one except herself; but the constant applications she has had for copies of this or that receipt have suggested to her the expediency of printing them. If the compilation prove half as serviceable to other American housekeepers as it has proved to the writer, her very moderate ambition as an author will be satisfied.

L. A.

NOTE

WHEN time is given all receipts are written for coal-range cooking.

The receipts that call for wines were compiled before the adoption of the 18th Amendment. Non-alcoholic substitutes such as sherry and other wine flavors may be had at grocers'.

CONTENTS

Hors d'Œuvres	1
Soups	7
Fish	19
Meats in Many Ways	35
Chicken	51
Game	57
Vegetables	65
Meat and Fish Sauces	79
The Chafing-Dish and Sunday-Night Suppers	89
Salads	99
Salad-Dressings	111
Eggs	117
Desserts	125
Cake	137
Small Cakes and Cookies	145
Frostings	153
Sandwiches	159
Breads	167
Pudding-Sauces	179

ICES 185
CONFECTIONS 191
JELLY AND CONSERVES, ETC. 197
HINTS 205

HORS D'ŒUVRES

'And if you would promise me to read a little Cookery Book that I would send you, it would be so excellent for both of us.'

DAVID COPPERFIELD TO DORA

CHOICE RECEIPTS

HORS D'ŒUVRES

Cold boiled eggs stuffed with anchovies, and sliced.

Heart of artichoke stuffed with caviar.

Celery stuffed with various mixtures, such as cream cheese, etc.

Cold artichoke hearts served with mustard sauce. Salted whipped cream flavored with mustard and a bit of horseradish could be added.

Alligator pears, scooped out, and served with Russian dressing.

Hard-boiled egg diced with mayonnaise dressing and served with toasted saltines.

Caviar combined with twice the quantity of mashed egg yolks, the mixture being put in the halves of the hard-boiled eggs.

For a canapé mix four parts cream cheese to one of caviar, season with lemon juice, serve on toast and garnish with strips of pimento.

Thin sandwiches of rye bread with a bit of lemon juice in butter.

For canapé paté de fois gras, use portions of the paté garnished with bits of parsley and served on toasted oblongs of bread.

For savory butters, 'beurres composes,' take unsalted butter and season it well with anchovy sauce, some very finely chopped parsley, a bit of paprika, and spread thin slices of bread with it, and then use a layer of any kind of cold meat. Or you can use shrimp essence, instead of anchovy essence, or in fact any essence or sauce that you prefer.

Devilled crackers are made by taking 'butter thins' or 'saltines,' spread them with butter, dust lightly with cayenne, and set in the oven a few minutes until crisp.

For anchovy sippets, toast white bread in thin narrow pieces until it is hard and brown. Cover each thinly with Russian anchovy paste and put a squeeze of lemon on top.

Rounds of bread covered with finely chopped mustard pickles.

Mash a cream cheese with a silver fork and moisten with French dressing. Cut graham bread in quarter-inch slices, butter lightly, spread with the cream cheese mixture and sprinkle with finely chopped pecan nut meats. Put together in pairs, press, cut off the crusts, and cut in finger-shaped pieces. Toast, pile log-cabin fashion upon a napkin, and serve hot.

For egg and caviar canapés, boil four eggs until very hard and pound the yolks with a little black pepper and lemon juice. Add as much caviar as there is yolk of egg mixture, and with this spread narrow strips of bread that have been fried, lightly in butter. Chop the whites of the eggs, seasoning them with a little paprika,

and scatter over the canapés. Serve each canapé with half a slice of lemon for garnish.

Remove the seeds from green peppers, stuff with cream cheese that has been mixed with half the quantity of Roquefort cheese and moisten with French dressing, and let stand in the ice-chest until chilled. Cut in thin slices and serve on pieces of crisp toast to fit the shape of the peppers.

Remove seeds from very large cooked prunes and stuff them with cream cheese mixed with very finely minced celery and pecan nuts and dressing. Chill and slice. Roll in powdered salted crumbs.

SOUPS

'Tell me what you eat, and I will tell you what you are.'

SOUPS

Black Bean Soup

Soak one quart of black beans overnight. In the morning turn off the water and add four quarts of fresh water and a knuckle of raw veal. Let this boil one hour. Skim well. Add two onions, cut fine, one-half tablespoonful of cloves, one-half tablespoonful of allspice, salt and pepper. Boil three hours longer. Strain through a colander, rubbing the beans gently. Cut some of the meat in half-inch pieces. Add them to the soup. Put the meat back into the pot, add three-quarters of a tumbler of wine (sherry is best), and one lemon sliced and quartered. Let it boil up three or four times. Have ready in the tureen three or four eggs, boiled hard and sliced, and forced-meat balls, made quite small. Pour the soup on them, leaving out the knuckle of veal.

Corn Soup

Chop one can of corn, add two cups of cold water and cook slowly for twenty minutes. Meanwhile cook one rounding tablespoonful of chopped onion in two slightly rounding tablespoonfuls of butter for five minutes. Add two rounding tablespoonfuls of flour, and smooth, then turn in slowly, one quart of milk, stirring all the time to keep it smooth. Add a level teaspoonful of salt, a saltspoonful of pepper, and the corn. Rub all through a strainer to remove the coarser part of the corn. Return to the kettle, heat, add the

yolks of two eggs beaten, and as soon as the soup boils up, it is ready to serve.

Jellied Soup

Four pounds of shin beef, two pounds knuckle bone, four quarts of water, two sliced onions, one-half cup celery, one bay leaf, a little parsley, one-half cup strained tomato, and one teaspoonful of salt. The meat should be cut in inch cubes, the bones should be chopped or cracked in several places and covered with cold water, one and a half pints to the pound. If a part of the meat is browned in a small amount of fat before putting in water, the stock will be richer. Return to the soup kettle with the rest of the meat and the cracked bone. Cover with water and let stand for one hour, then bring to the simmering point slowly, put in the seasonings and simmer slowly, covered, for five hours. Strain and chill. The next day remove all the grease and add the thick strained tomato and salt, using more than is called for if necessary. Simmer fifteen minutes and chill. Serve in bouillon cups. The jellied soup should be slightly broken or cut into cubes.

Fish Chowder

Three pounds of haddock.
Three cups of potatoes cut into thin slices.
One large onion sliced very thin.
Four slices of salt pork.
Two tablespoonfuls of butter.
One tablespoonful of flour.
Three and a half cups of milk — two cups of hot water.

Salt and pepper to taste.

Order fish skinned with head and tail removed.

Fry pork until crisp, remove the crisp pieces, and add to the fat the slices of onion; fry until delicate brown; remove onion and put the sliced potatoes in the hot fat and cook for five minutes, stirring so they do not burn or stick to the pan; remove to chowder kettle with the onions and crisp pieces of pork; put the fish in on top, add the hot water, salt and pepper, and cook until the fish is cooked enough to fall away from the bones; remove the bones and bits of pork; add the hot milk to which has been added the butter blended with the flour. Then, just before serving, add one-half cup of hot cream; also six round crackers split, if liked.

Lobster Soup

One large or two small lobsters, chopped not very fine. Three hard crackers pounded and mixed with the tom-alley (or green of the lobster). Butter the size of an egg, a little red pepper; work all well together. One quart of milk boiled and poured over this paste, stirring the milk gradually. Then put in the chopped lobster and boil up once, stirring all the time. If you have the coral of the lobster, grate it and put it in.

Oyster Soup

Drain one quart of oysters thoroughly of their liquor, put them in a stewpan, and take out the remaining liquor as it boils from them. Add one-half pound of butter. Let them gently simmer until well cooked. Heat two quarts of milk in a double boiler. Thicken one cup of milk with one small tablespoonful

of flour. Add the remainder of the milk and the oysters, and let all simmer for a few moments, just long enough to cook the flour sufficiently. Take from the fire and serve immediately.

Potato Soup

Boil, mash and strain nine potatoes through a sieve. Add one quart of milk, one medium-sized onion cut fine, a little pepper and salt, and nearly one cup of butter. Put all in a saucepan and let come to a boil. Blend with one teaspoonful of flour in same of butter, boil up once and serve.

French Mushroom

Three pounds of knuckle of veal will be required. Soak it well, simmer for three hours, with an onion and a small bunch of parsley, in cold water to cover. Strain and reheat. Add one can of French mushrooms cut fine or half a pound of fresh ones, and simmer fifteen minutes. Beat together two eggs, two tablespoonfuls of flour, and one cup of milk. Take the soup from the fire, add thickening, and one tablespoonful of butter. Reheat, bring to a boil, and serve at once with finger-shaped pieces of fresh buttered toast.

Purée of Mongole

Cook together slowly for one-half hour one can of tomatoes, two cupfuls of water flavored to taste with vegex, one stalk of celery, one slice of onion, one bay leaf, three allspice, salt and pepper. Strain the liquid and serve.

Purée of Clams

Wash, remove the black necks, and chop one quart of clams. Add one quart of white stock and simmer one hour. Fry half an onion cut fine in three tablespoonfuls of butter and add two tablespoonfuls of flour, one bay leaf, a sprig of parsley, and a bit of mace. Pour this into the clams and let simmer ten minutes. Run through a sieve, reheat, add one quart of hot milk and cream, pour in slowly the beaten yolks of four eggs, and serve.

Cheese Soup

One-third pound of American cheese.
One quart of milk, salt and pepper.
One teaspoonful of onion juice.
One tablespoonful of flour.
One tablespoonful of butter.
Yolk of two eggs.

Put milk in double-boiler, grate cheese, and add with onion juice, salt and pepper.

Rub butter and flour together, moisten with a little cold milk, and add to the soup. Just before serving add the beaten yolks, stirring constantly. This soup needs to cook about twenty minutes.

Jellied Tomato

Flavor highly concentrated bouillon with strained tomato juice, allowing one cupful of the strained tomatoes to one quart of bouillon. Let it come to a boil, season, strain through a fine strainer or cheesecloth, and pour into a shallow pan to cool, then place in the ice-box where it should jelly. Cut with a sharp knife in tiny cubes and serve piled in bouillon glasses.

Scotch Broth

This is made by removing the fat from three pounds of mutton. Put the meat over the fire in two quarts of cold water and let cook for about two hours. Then remove the bones, cut the meat into cubes, and return to the broth, adding one-half cup of coarse oatmeal, or rolled oats will answer. When it begins to bubble, add pepper and salt to taste. Then add two tablespoonfuls each of finely cut onion and celery, a bunch of sweet herbs, and a little minced parsley. Add a pint of boiling water. Cook for two hours, closely covered, skim well, and serve at once.

Portage Crécy

Cut ten medium-sized carrots in small pieces, with one onion and one small bunch of leeks. Put them in a stewpan with three tablespoonfuls of butter and one small lump or one heaping teaspoonful of sugar. Cover and let them simmer until they are quite soft, being careful they do not burn. When quite soft, pour in by degrees about three pints of hot water or stock. If the latter is available, season with salt and pepper, and let it boil until it forms a rather thick purée. Pass through the colander. Have some fried croûtons, crisp and brown, on a separate dish. Add a lump of butter to the purée and keep it very hot before serving with the croûtons. It should be like velvet.

Cream of Green Pea

This is one of the most delicious of the summer vegetable soups. Wash and shred the pods from one-half peck of peas, cover with a quart of boiling water,

add two slices of onion, and cook for forty minutes, then strain. Cook the shelled peas in this liquor, adding a teaspoonful of sugar, and when tender press with the liquor through a purée sieve. Season with salt and paprika to taste and add a cupful of rich cream sauce. Reheat and stir in three tablespoonfuls of whipped cream.

Beet Soup

Boil beets until tender, plunge in cold water, and rub off skins. Cut in slices and let stand in two tablespoonfuls of vinegar until color is extracted. Brown one onion in two tablespoonfuls of butter; add one tablespoonful of flour; when well mixed add one quart of beef stock; add butter and vinegar and simmer ten minutes. Rub beets and all through sieve, reheat with a cup of cream added, add salt and pepper to taste, and a little thickening if needed.

Tomato Bisque

Cook one-half cup of raisins with two cups of water for half an hour. Pour this water over one small tin of tomato soup, add a pinch of soda, salt, pepper, and a generous lump of butter, and heat. In double-boiler heat one pint of milk to the boiling point. Have ready croûtons of fried bread, and at the last moment before serving, pour the heated milk into the tomato purée, whisk together quickly that the milk may not curdle, and pour into the tureen over the croûtons. This is very quickly made and a delicious bisque.

Bouillon Doré

Two cups of chopped carrots.
Two cups of chopped celery.
Half cup of chopped turnips.
One can of tomatoes.
One teaspoonful of celery seed.
One bay leaf.
Salt and pepper.
One small onion minced.
Six cups of water.

Boil two hours slowly, then strain, and add six cans of Campbell's consommé. Heat to boiling point, season with more salt if needed.

Bake two large onions that have eight cloves stuck in them. When soft and a rich brown, drop in the soup; also a new egg and the shell, and let boil hard for five minutes; then let cool with egg and onion in it. Strain through cheesecloth and return onions to the soup and let stand until the following day.

In summer a delicious jellied bouillon can be made by adding gelatine.

Mushroom Soup

One pound of fresh mushrooms.
Three slices of onion.
One teaspoonful of salt.
A dash of pepper.
One quart of milk.
Two tablespoonfuls of butter.
Two scant tablespoonfuls of flour.

Wash and stem mushrooms, but do not peel. Cook stems and onion in two cups of water until they are

tender. Break caps and put through meat grinder. Put with milk in double boiler and simmer until tender. Mash through strainer with milk; add liquid from stems; blend butter and flour; add to the boiling soup and cook five minutes. Add slight dash of nutmeg and a half cup of hot cream and serve.

Add one tablespoonful of cooked oatmeal if liked.

Hungarian Soup

Two cups of cold roast duck chopped; fry in a little butter in a saucepan, with chopped parsley, a bay leaf, and some thyme. Pour over the duck, after it is browned a little, a quart of stock and one-half pint of white wine. Cook, without really boiling, for one hour. Put through a sieve and add to it some sliced bits of cold duck, fried, and a chopped small green pepper, also fried, and a little pepper if the green pepper has not seasoned it sufficiently.

Italian Soup

Have two small cabbages; discard the outer leaves and wash well; then chop them and put into a saucepan with a quarter of a pound of chopped bacon and a chopped onion. Pour over them two pints of stock and cook for thirty-five minutes; add the necessary salt and pepper and a quarter of a pound of well-washed rice. Let the whole cook till the rice is perfectly tender, and sprinkle well with Parmesan cheese before serving.

Cream of Lettuce Soup

Outside leaves of two heads of lettuce, three cups of milk, one tablespoonful of butter, one teaspoonful of

grated onion, dash of nutmeg, one teaspoonful of salt, one-eighth teaspoonful of white pepper. Wash the lettuce. Put into saucepan with two cups of boiling water and cover; when boiling, turn with fork; boil fifteen minutes. Drain, save the water; chop the lettuce very fine and put all into the boiling milk, which you have in the double-boiler; add the onion, salt, pepper. Then add the flour and butter rubbed together, and stir until it thickens. Rub through strainer. Serve with bread croûtons.

FISH

'I'll make for Fish.'
The Tempest

Fresh Codfish, Point Shirley Style

Clean and split a two-pound codfish, and lay in a buttered baking-dish, inside down. Season with salt and pepper, and brush generously with melted butter in which you have a little grated cheese. Cover and cook for a little more than half an hour. Take off the cover, let it brown a bit, and then remove to serving dish.

Broiled Codfish Steaks

Have the steaks about an inch thick; wipe them well. Into olive oil put an onion chopped till very fine, some salt, white pepper, and a little lemon juice. Coat each piece of fish thoroughly with this mixture and set for two hours in a cool place. Take out and broil over a clear fire.

Perfect Codfish Balls

Boil six medium-sized potatoes with half a pound of best salt codfish until potatoes are very well done. Drain all water and mash with the addition of one heaping teaspoonful of butter, a few drops of onion juice, and a dash of pepper, use as much hot milk as needed to keep them thick enough to form into balls. Roll balls in yolk of egg and cracker crumbs and fry in a basket in deep fat until a delicate brown.

Baked Shad Roe

Drop the roes into boiling, salted water, and let cook gently for twenty minutes. Remove and drain. Butter a pan, lay the roes on it, dredge with salt and pepper, and spread with soft butter, dredging thickly with flour. Bake one-half hour, basting frequently with a thin mixture of flour, water, butter, pepper and salt, and one teaspoonful of horseradish.

Creamed Shad Roe

Melt two tablespoonfuls of butter, add some flour, stir until blended, add one and a half cups of cream; let boil one minute; add one-half teaspoonful of salt and one-eighth teaspoonful of paprika. Cut in pieces a fresh roe parboiled, add to cream sauce; heat, and serve in patty shells or on toast.

Fried Shad Roe

Heat pan containing one teaspoonful of drippings, put in roe, cover, and fry slowly for ten minutes. Uncover, and turn roe carefully, dust with salt and pepper, cover and fry five minutes. Uncover, and fry light brown on both sides. Serve with lemon, and garnish with parsley.

Broiled Smelts, Béarnaise Sauce

Split the smelts, using only large ones. Remove their backbones, wipe dry, rub over with a little olive oil, and dust with salt and pepper. Broil in a wire broiler, three minutes on each side. Spread a layer of Béarnaise sauce in the botton of the deep platter on which they are to be served, on which arrange the

smelts. Sprinkle them over with minced parsley and garnish with slices of lemon and toast points.

Finnan Haddie with Rice

Parboil the finnan haddie in just enough cold water to cover it. When done, pick it with a fork into small bits, removing the skin and bones and rough pieces. Have ready in a saucepan the boiled rice, dry, and when ready to serve add to the picked fish with a generous piece of butter, pepper and salt to taste. Serve with this on a separate dish a plain omelet or scrambled eggs.

Finnan Haddie, Delmonico

Cut fish in strips; put in pan; cover with cold water and heat to the boiling point. Let stand ten minutes; then rinse well. Flake the fish; add one-half cup of heavy cream, and four hard-boiled eggs, sliced. Add one tablespoonful of butter and sprinkle with parsley and grated cheese. Brown in the oven.

Baked Haddie

Lay a haddie in a roasting-pan, and put it into a very hot oven for ten minutes; remove it, and the skin will easily peel off; put it back after this, and rub it all over with butter; bake fifteen minutes more, and serve with a white sauce with chopped hard-boiled egg or parsley in it.

Scalloped Lobster

Make a white sauce, a little less than a pint and a little more than a half pint of it; season it well with

paprika, adding a gill of sherry, and color it with carmine till it indicates a lobster red. Add to it the meat of a two-pound lobster, boiled, and cut into rather small pieces, and let heat over a slow fire for about five minutes. Fill buttered shells with it, or use small casseroles, covered with bread crumbs stirred in melted butter, and let brown quickly.

Stuffed Lobster

Remove the meat from a one-and-a-half-pound boiled lobster that has been split in two lengthwise; cut the meat in cubes. Sauté in two tablespoonfuls of butter, then add half a cup of cream, salt and paprika. Thicken with one slightly beaten yolk of egg. When hot, fill the lobster shells, or pannikins; cover with fine buttered bread crumbs, and brown in quick oven.

Lobster à la Delmonico

Melt a quarter of a cup of butter; add three-quarters of a tablespoonful of flour, one-half teaspoonful of salt, a few grains of cayenne, and a little nutmeg; pour on slowly one cupful of thin cream. Add the meat from a two-pound lobster cut into small cubes; when hot, add the yolks of two eggs and two tablespoonfuls of sherry wine.

Buttered Lobster

Remove the meat from two two-pound lobsters and chop coarsely. Melt three tablespoonfuls of butter for each lobster and put the lobster meat in the melted butter to heat thoroughly, seasoning with salt, pepper, and lemon juice. Serve very hot garnished with the

lobster claws and sippets of buttered toast and quartered lemons.

Halibut, Maine Style

Two and a half pounds of firm halibut.
One onion, one bay leaf, salt and white pepper.
Three tablespoonfuls of butter.
Three tablespoonfuls of flour.
One lemon.
Four thin slices of salt pork.
One cup of milk.

Place halibut in a pan on pieces of pork that have on them thin slices of onion. On top of fish put first melted butter, then slices of onion, then more butter, and sprinkle generously with flour, salt, and pepper; turn in the milk around the fish, add bay leaf and the salt and pepper, and bake forty-five minutes, the first half of the time covered. Serve with lobster sauce.

Creamed Yarmouth Bloaters

Remove head, tail, and fins. Split in half all the way through, put into a saucepan full of cold water, and cook just five minutes after the water comes to a boil. Lift out carefully, and most of the bones will come to the surface so that they can be readily picked out. Have ready a hot sauce prepared as follows: Melt in a saucepan a tablespoonful of butter, add a tablespoonful of flour, and, as soon as melted and bubbly, pour in, little by little, a cupful of milk. As soon as thickened, remove and pour over the fish on a hot platter.

Devilled Fish

Marinate one pound of boiled halibut with two tablespoonfuls of oil and one of vinegar. Season with salt and pepper. Melt three tablespoonfuls of butter; add four tablespoonfuls of tomato catsup; add the fish. Add a quarter of a teaspoonful of mustard, a little cayenne, and one teaspoonful of lemon juice. Cook five minutes and serve.

Fish Timbales

To one pound of cooked halibut, finely chopped, add one-half cupful of thick cream, beaten; one teaspoonful of salt, a few drops of onion juice, one and a half teaspoonfuls of lemon juice, and a few grains of cayenne. Fold in the beaten whites of three eggs. Cook in buttered moulds in a pan of hot water, until firm.

Swedish Baked Fish

Haddock is best.

Three pounds of haddock skinned and left whole after removing the head and tail; wipe dry and rub over with melted butter and place in baking-pan on three very thin slices of salt pork. Have ready the following dressing made with

One cup of bread crumbs.

One-half cup of milk.

Yolk of two eggs.

Two tablespoonfuls of melted butter.

The juice of one medium onion.

Salt, paprika, and a dash of curry.

Lay this dressing in the fish and on top cover with melted butter and cracker crumbs; put one-half cup

of milk in the pan, and bake all thirty minutes in a brisk oven, baste often. When done, sprinkle with minced parsley over the top and over that the grated yolk of one egg, and serve with the following sauce:

Two tablespoonfuls of butter.
Two tablespoonfuls of flour.
Two-thirds cup of milk.
One-half teaspoonful of salt.
Pepper to taste.

Make in usual way and when done strain into it all liquid left in pan from the fish and the white of one egg, minced fine.

Baked Fillet of Sole

Marinate fillets for ten minutes in a mixture of two tablespoonfuls of lemon juice, one-half teaspoonful of onion juice, and two tablespoonfuls of olive oil, dash of red pepper, and half a teaspoonful of salt; put very thin slices of salt pork in the bottom of a pan and lay the fillets on them. Dust with buttered crumbs and bake for twenty minutes. Serve with tartare sauce.

Fish Casserole

Two cups of mashed potatoes.
Two cups of flaked cooked fish.
One cup of tomato sauce.
One Spanish pepper — seeds removed.
One-half cup of very fine bread crumbs.
Salt and white pepper.

A deep glass dish is required. Butter generously and cover the bottom of the dish with one cup of potatoes; next one cup of the flaked fish in which one-half the red

pepper has been minced; next the rest of the potato, and then the rest of the fish and pepper. Sprinkle each layer with salt, pepper, and bits of butter; over top layer put the white sauce, then the bread crumbs that have been mixed with two tablespoonfuls of butter, and bake twenty-five minutes.

Salmon Loaf

One can of best salmon or
One and a half pounds of fresh salmon.
Two tablespoonfuls of vinegar.
One cup of milk.
The yolks of two eggs.
Four tablespoonfuls of gelatine.
One-third teaspoonful of mustard.
Salt and pepper, sugar.

Put salt and pepper and teaspoonful of sugar with mustard and yolks of eggs, and smooth; add milk, and cook in double-boiler until thick and smooth. Have vinegar boiling hot and pour in slowly beating all the time; add gelatine that has been soaked in one-quarter cup of cold water until clear. Have glass mould ready, put salmon in cut in pieces, pour sauce over it, and chill in mould. Serve with the following dressing, very cold.

Yolks of four eggs.
One-half cup of olive oil.
Two tablespoonfuls of lemon juice.
Three tablespoonfuls of vinegar.
One teaspoonful of salt — scant.
One-half teaspoonful of mustard.
Dash of cayenne.

One tablespoonful of sugar.

Beat egg yolks thick; add oil gradually until all is used; stir in lemon juice and vinegar. Mix dry ingredients and add them beating until very smooth, and just before serving add one-half cup of whipped cream.

Clam Chowder

One quart of clams.
One quart of milk.
Four potatoes.
Two onions.
Three small slices of salt pork.
Two tablespoonfuls of butter.
One teaspoonful of flour.
Salt and pepper.
Two and a half cups of hot water.

Try out salt pork in iron spider, fry onions that have been sliced very thin, then put in the thinly sliced potatoes, and cook ten minutes; do not let them brown. Remove pieces of pork and put all into a kettle with the boiling water and the shoulders of the clams that have been torn from the soft part of the clams and chopped very fine; salt and pepper to taste, and cook until the potatoes are very soft; add the soft parts of the clams and the milk that has been heated in a double-boiler with the butter rubbed into the flour and put in to thicken the milk.

Savory Clams

Clean a pint of clams and separate the soft and hard parts. Chop the former very finely, add to two tablespoonfuls of heated butter and cook, stirring con-

stantly, for three minutes. Stir in two tablespoonfuls of flour, and add slowly one cupful of milk, one-quarter of a teaspoonful of salt and the same of paprika. When the sauce is smooth add the soft part of the clams and turn into buttered scallop dishes. Sprinkle with a third of a cupful of finely minced celery, dust with buttered crumbs, and lay over each a thin slice of bacon. Bake twenty minutes in a hot oven.

Baked Oysters in their Shells

Open oysters, remove beards, and dip them in beaten eggs, then in finely grated bread crumbs. Place the oysters in the lower shell, top with a small piece of butter, and bake ten minutes in a hot oven. Serve very hot garnished with slices of lemon.

Sardines au Beurre

Sardines with butter are delicious for a first course when eaten in the French fashion. The sardines are carefully drained of their oil and served with slices of lemon upon small lettuce leaves, and on the same plate should be served a pat of sweet butter and a small, crusty French or Vienna roll.

Sardines, Maître d'Hôtel

Skin a number of sardines, cut off their tails, arrange them on buttered toast on a dish and heat till very hot in the oven. In a saucepan have two ounces of butter, the juice of a lemon, some chopped parsley and a dash of red pepper. When the sardines are hot, put this sauce over them and send to the table.

Creamed Fish with Anchovy

Flake two cupfuls of cooked fish. Scald one slice of onion, one bay leaf, one blade of mace, and six peppercorns in two cupfuls of milk. Mix two tablespoonfuls of butter with one tablespoonful of anchovy paste, add two tablespoonfuls of flour and milk as for white sauce. Heat fish and one hard-boiled chopped egg in sauce, and season with salt and cayenne. One teaspoonful of parsley chopped may be added just before serving.

Moulded Fish

Butter an oval mould, lay in it a strip of boned fish, then a layer of bread crumbs seasoned with melted butter, onion juice, chopped parsley, lemon juice, pepper, salt, and curry. Add more fish and crumbs until the mould is full. Moisten with one-half cup of milk. Add the whole or white of one egg to bind the mixture together. Have crumbs on top, and add bits of butter. Bake for one-half hour, unmould on a platter, and serve with Spanish sauce. The fish may be served in the mould. Oysters dipped in buttered crumbs may be substituted for the seasoned crumbs, and a Hollandaise sauce used.

Italian Fish

Cut four pounds of bass in square pieces. Stew one can of tomatoes one hour, season it with salt and pepper, and if too acid add three lumps of sugar. Slice two onions and fry in oil; add the tomatoes (strained) and fish, and stew an hour or more, the stewpan being closely covered. The fish must look red on the outside.

Jellied Fish

Cook a two-pound fish and remove all the bones and skin. Chop fine and stir in, a little at a time, a gill of water, add a teaspoonful of salt, the juice of three lemons, a tablespoonful of grated onion, and a dash of cayenne. When all these ingredients have been carefully incorporated, add two tablespoonfuls of gelatin softened in one-quarter cup of cold water and dissolved over hot water. Put into a mould, and when thoroughly chilled serve in a nest of crisp lettuce leaves with a mayonnaise dressing.

Boiled Swordfish, Polish Sauce

The swordfish is cleaned, wiped dry, and wrapped in a fish cloth and boiled in acidulated water, made acid with lemon juice or vinegar, a bay leaf, and two or three whole peppercorns added, and cooked slowly in boiling salted water, until done, then carefully unwrapped and the fish slices divested of skin and bone and arranged on a hot fish platter, overlapping each other. The Polish sauce is made from one cupful of best butter melted in an enamel saucepan, then take one-half cup of peanuts and one-half cup of almonds, chopped, and cook in the butter for ten minutes very slowly; then add four very finely chopped hard-boiled eggs and a little salt, with pepper to taste. Half this sauce is poured over the fish, which is garnished with watercress, and the other half passed in a sauceboat. Halibut or any other white fish may be used, and schrod is delicious done in this fashion.

Moulded Fish, Normandy Sauce

Remove skin and bones from a piece of halibut weighing one pound. Finely chop fish, and force through a sieve: there should be one and one-third cupfuls. Pound in mortar, add gradually whites of two eggs. Add one and a half cupfuls of heavy cream; and salt, pepper, and cayenne to taste. Turn into a buttered fish mould, cover with buttered paper, set in pan of hot water, and bake until fish is firm. Turn on serving-dish and surround with Normandy sauce. Cook skin and bones of fish, with three slices of carrot, one slice of onion, a sprig of parsley, bit of bay leaf, one-quarter teaspoonful of peppercorns, and two cupfuls of cold water, for thirty minutes and strain: there should be one cupful. Smooth two tablespoonfuls of flour, with fish stock and one-third cupful of heavy cream. Bring to the boiling point and add yolks of two eggs. Season with salt, cayenne, and one tablespoonful of lemon juice.

Cusque à la Crême

Boil two or three pounds of halibut or haddock in water in which a little salt has been thrown; when done flake it in fine flakes from the bones. Put a quart of milk and two small onions chopped fine in a stewpan; let the milk come to a scald, then add a cup of flour which has been made smooth with a little cold water, add seasoning of nutmeg, salt and pepper, wine if desired, and stir until it thickens; then add a half pound of butter, and strain through a sieve. Put some of the mixture on the dish in which it is to be served, then put in alternate layers of fish and sauce, finishing with the sauce on top. Cook to a delicate brown, or it can be served in vol-au-vents case or as a filling in patties.

MEATS IN MANY WAYS

'The strong table groans beneath the smoking sirloin stretched immense.'

Mock Venison

Rub leg of lamb or mutton with onion juice and black pepper. Put into very hot oven in dry pan. When beginning to brown, sprinkle generously with flour, put one sliced carrot and one sliced green pepper in pan with one and a half cups of hot water. Baste every ten minutes until nearly done, then lift out of pan and carefully turn off the grease, not disturbing the sediment. Return the joint to the pan and spread evenly over it one glass of currant jelly, a wineglass of sherry, and baste frequently. When done place on a hot platter and carve.

Place pan on top of stove, add half a cup of water, stir up every bit of sediment, and let it boil for five minutes and pour over roast on platter. Have three long crisp slices of bacon across the top of the joint the very last thing before sending to the table.

Roast Venison

Wash well in salt and water. Take off the outer skin and put the venison in a dish, with a bottleful of red wine, to soak for the night. Wipe it well and put it in the pan to roast with the wine, butter, and very little water. Baste often. Roast one hour.

Gravy: one pound of beef, one onion stuck full of cloves, water to cover, and let boil slowly most of the day. Mix with sediment in basting-pan and thicken if needed.

Mock Duck

Pound well a round steak that is cut about half an inch thick. Spread over it a dressing, as follows: Put in a frying-pan a lump of butter the size of an egg, a teaspoonful of grated onion, and a pinch of sage. Mix well a pint of bread crumbs moistened with one egg. When the butter is very hot, put it in, stir and slightly brown, and spread on the steak, roll up and fasten with a few stitches. Stick with strips of fat bacon, dredge with pepper, salt and flour. Put in a dripping-pan with a little water and baste frequently. Bake an hour in a moderate oven and serve with a gravy made of the water in the pan thickened with flour. Slice without unrolling.

Roasted Veal, Brown Sauce

The leg of veal is best for roasting and should be boned at market. Wipe the meat, sprinkle with salt and pepper, stuff with a good dressing, and sew into shape. Place on a rack in a roasting-pan, dredge the meat and bottom of the pan with flour and place strips of salt fat pork around the meat to keep it from being dry. Bake three hours in a moderate oven, basting every fifteen minutes with one-third cupful of butter melted in one-half cupful of hot water, until used, then baste with the fat in the pan. Remove the meat from the pan and make brown gravy, adding one cupful of boiling water and thickening with a roux of browned flour and butter, and if necessary adding a little kitchen bouquet or caramel to give the gravy a good brown color.

Browned Knuckle of Veal

Purchase a meaty veal knuckle. Cover it with boiling water and add one onion, stuck with three cloves, six peppercorns, and a few celery tops. Simmer slowly until the meat is nearly tender. Drain, transfer to a dripping-pan and sprinkle with a very little salt and poultry seasoning. Lay over the top four thin slices of salt pork and brown over in a quick oven. Make a brown gravy from the liquor in the pan, adding a teaspoonful of tomato or mushroom catsup.

Jellied Veal

Wash a knuckle of veal, cut it in three pieces, right through the bone. Barely cover with cold water and add two chopped stalks of celery, two whole cloves, half a sliced onion and half a bay leaf. Simmer very slowly until the meat slips from the bones and add salt to taste after it has cooked for half an hour. Remove the meat, take out the bones and chop coarsely. Season to taste with salt, paprika, a bit of onion juice, and a little powdered mace and thyme, mixing well. Return to the liquor in which it has cooked, simmer for five minutes, and add two tablespoonfuls of gelatine softened in a tablespoonful of cold water. When the gelatine is dissolved, pour a quarter of the mixture into a mould and cover with slices of hard-boiled eggs. Set in the ice-box until hard and continue with alternate layers until the dish is filled; chill overnight before serving.

Curry of Lamb

Have ready a quart of thin slices of cold lamb freed from the skin, fat, and bone. Season with one teaspoonful of salt and one saltspoonful of pepper. Put into frying-pan two large tablespoonfuls of butter and slice of onion cut fine, and cook slowly for eight minutes. Add three tablespoonfuls of flour, one teaspoonful of curry powder, one-half teaspoonful of salt, and one-half teaspoonful of pepper. Stir until smooth. Add gradually a pint of stock, and stir the sauce until it boils. Strain into a double-boiler over the meat, and when hot serve with a border of rice cups. Press the hot boiled rice into little cups, then turn out of the cups around the meat.

Roast Lamb with Bananas

Skin and cut in halves, lengthwise, three or four bananas. Bake with the lamb. Baste them with the drippings from the roast.

Lamb Hash with Fried Cucumbers

To three cups of cold minced lamb, add one tablespoonful of chopped onion, one cup of mashed potatoes, one tablespoonful of tomato catsup, four tablespoonfuls of milk; season with pepper, salt, and dry mustard. Place in a baking-pan and brown in the oven. Serve with poached eggs on top and fried cucumbers around.

For the fried cucumbers: Cut cucumbers like French fried potatoes, remove the seeds and blanch in salt water. Drain the pieces of cucumber, roll in flour, dip in egg, roll in cracker crumbs, and fry in deep hot fat until light brown.

Lamb Kidneys — Madeira Sauce

Pare, trim, and slice twelve kidneys. Season with salt and pepper and sauté in three tablespoonfuls of butter. Remove to a hot dish. Cook four teaspoonfuls of minced onion in butter, then add a tablespoonful of flour. Pour on slowly one and a half cups of hot stock, season with salt and pepper and strain. Add the kidneys and one tablespoonful of madeira or sherry and serve at once.

Lamb Stew

This is a glorified Irish stew, and is particularly good on a cold winter evening. Wipe and cut in pieces two pounds of the forequarter of lamb. Put into a kettle, cover with cold water, and add half a minced onion and a little thyme and parsley. Bring to a boil and simmer slowly for two hours. After cooking for one hour, add salt and paprika to taste and one-half a cup each of diced carrots, onions, and turnips.

When the stew is nearly done, stir in one quarter of a pound of peeled mushroom caps cut in pieces, thicken the gravy with two tablespoonfuls of flour blended with three tablespoonfuls of cream, and lay over the top small baking-powder biscuits rolled thin. Cover the pot and cook without removing the cover for about fifteen minutes. Dish the stew with the cooked biscuits laid over the top and garnish with parsley.

Ham Supreme

Two pounds of ham cut in one slice, scald and lay flat on a buttered baking-pan, place slices of tinned pineapple around the ham about half an inch over the

edge and have ends of pineapple touch. Sprinkle all generously with brown sugar, using at least two-thirds of a cupful; add two-thirds of a cupful of the pineapple juice, and bake thirty-five minutes, or until done. Serve with the pineapple about the ham as cooked, and sauce over all.

Fried Ham

Ham may be so fried that it is tender and sweet and more thoroughly cooked than if broiled. To fry it, with this unusual result, cut the slices of medium thickness, trim off the rind and most of the fat. Heat the skillet or spider smoking hot and lay in the slices of ham. As they brown on one side, turn then on the other, and, when well cooked in this way, pour over the ham a few tablespoonfuls of water — how many will depend on the quantity of the ham. Cover the spider closely and set on the back part of the stove, where the heat is slow, for fifteen minutes. The water by that time should all be absorbed and the ham delicious.

Ham Steak, 'Mount Washington'

Fry slowly a slice of ham, cut three-eighths of an inch thick, until nicely browned. When this is done, add one-half pint of molasses or maple syrup and about four boiled and peeled sweet potatoes. Allow the ham and potatoes to boil in this mixture until both are well glazed or candied.

Baked Ham

Soak ham twenty-four hours. Allow one-half hour cooking for each pound of ham. Place in ham boiler,

fill with cold water, and simmer. When half the time has expired, pour off water. Refill with fresh boiling water and one-half cup of vinegar, one bay leaf, and a few cloves. When done, remove skin. Cover with two teaspoonfuls of mustard mixed with crumbs and light brown sugar. Put a few raisins and cloves on fat side. Roast in hot oven half an hour. Best cut cold.

Raisin Sauce to Serve with Ham if Served Hot

Soak one cup of raisins in three cups of water until plump. Cook five minutes. Add four tablespoonfuls of vinegar, one-half cup of brown sugar, one tablespoonful of cornstarch mixed with a little cold water, and cook until clear and thickened — about ten minutes. Serve hot with baked ham.

Braised Tongue

Wash a fresh tongue, cover with boiling water and boil gently for two hours. Skin the tongue. Put five tablespoonfuls of butter in a braising-pan, and when hot put in the following vegetables, all cut finely: Half of a carrot, one-half turnip (about two tablespoonfuls each), two small onions. Cook these in the butter five minutes and take the pan from the fire. Roll the tongue in flour and place in pan. Return to the fire and brown nicely, first on one side, then on the other. Add one quart of water in which the tongue has boiled, a bouquet of sweet herbs, one clove, a small piece of cinnamon, salt and pepper to taste. Cover and cook in slow oven for two hours, basting often with the gravy from the pan. When it is almost done, add to the gravy the juice of half a lemon.

Remove the tongue and keep in a hot place. If the gravy is not thick enough, mix in a half-tablespoonful of cornstarch (stirred in a little cold water). Stir it into the boiling gravy, and let cook five minutes. There should be about a pint of gravy. Strain and pour over the tongue. Garnish with parsley and serve with boiled or steamed rice and boiled young carrots.

Jellied Tongue

Simmer one pickled beef tongue until it is very tender, seasoning the stock with pepper, one bay leaf, and one-half teaspoonful of mixed spice. Then remove the skin from the tongue and return it to the water in which it was cooked, to cool partly. Trim off the inedible portions, remove any globules of fat that may have adhered, and cut the tongue in thin slices. In the meantime, cover two and a half tablespoonfuls of granulated gelatine with cold water, and, after letting it stand for five minutes, add it to one quart of boiling, clear, well-seasoned stock, which should be cleared and free from fat. Pour a little of this mixture into a round mould, or bowl, and when it is slightly set, dispose on this a design of hard-boiled eggs (three eggs used), fastening it in place with a few drops of the jelly mixture. Further decorate with thin slices of pickle (three small cucumbers will be sufficient) overlapping. Then fill the mould with the tongue thinly sliced. Pour the gelatine mixture in to fill these spaces and let stand until set.

Escalloped Tongue

Chop tongue fine and have for each pint of tongue one teaspoonful of onion juice, one tablespoonful of chopped parsley, one-half teaspoonful of salt, one teaspoonful of capers, one cup of bread crumbs, one-half cup of stock, and three teaspoonfuls of butter, one tablespoonful of lemon juice. Butter the casserole and cover the bottom with crumbs. Mix the dry ingredients and cover the bottom. Add the liquid to the onion and lemon juice and pour a little over the tongue. Cover with crumbs (thinly). Sprinkle crumbs on top. Put little cubes of butter here and there over the crumbs and bake twenty minutes in a moderate oven and serve hot, being sure to brown the top.

Tripe in Batter

Cut in pieces for serving fresh tripe, sprinkle with salt and pepper, then dip in batter, fry and drain. For the batter, mix one cup of flour with a quarter teaspoonful of salt; add slowly one-half cup of cold water, and when smooth add one well-beaten egg, one-half teaspoonful of vinegar, a teaspoonful of melted butter or olive oil.

Lyonnaise Tripe

About one pound of cooked tripe cut in small pieces; two tablespoonfuls of butter, one of chopped onion, one of vinegar; salt, pepper. Put the onion and butter into a frying-pan and when the onion turns yellow, put in the tripe. Cook ten minutes. Season with salt and pepper and vinegar. Serve on slices of toast.

Broiled Tripe

Use fresh honeycomb tripe, wipe as dry as possible, dip in fine cracker crumbs and olive oil. Drain off all the fat and dip again in cracker crumbs. Broil five minutes in a greased broiler. The smooth side of the tripe should be broiled first for three minutes. Place the honeycomb side up on a hot platter, spread with butter, and sprinkle with salt and pepper, being sure to broil very brown.

Hash Piquant

One-third corned beef (or any cold meat), two-thirds boiled cold potatoes, one apple. Put all through the meat chopper; season highly with salt, pepper, and paprika; moisten with hot meat broth or tomato juice; place in a mound in a hot frying-pan in which has been melted one tablespoonful of butter or nice dripping, and let cook slowly for about fifteen minutes until bottom is a nice brown. Turn onto a hot platter and sprinkle over it finely chopped parsley and chives. (Omit latter if onion flavor is not liked.)

Left-Over Steak

Slice a layer of raw potato into a baking-dish, season with salt and pepper, and dot with bits of butter, then put in beefsteak, chopped, season, then another layer of potato, and so on, having sliced potato for the top layer. Fill dish with sweet milk so that it nearly covers the top layer and bake in a hot oven until the potato is done, about one and a half hours if you use hot milk and two hours if cold. Last half hour add biscuit dough top like a pie, and brown well.

Frizzled Smoked Beef

Cut in thin shavings. Pour boiling water over it and let it stand ten minutes. Drain and heat in one tablespoonful of hot butter to curl or frizzle it. Next add one cup of cream and one and a half well-beaten eggs, add a little pepper. Cook two minutes, and serve at once.

Utilizing Cheap Cuts of Meat

Suggestions for utilizing cheap cuts of meat are a browned stew from a cut of flank steak, a white fricassee of veal with kidneys. This may also be made into a delicious pie that closely resembles chicken; a beef goulash made from the shoulder or stewing beef, served with noodles, and a host of savory curries from lamb, mutton, or veal. Rice is the recognized accompaniment of the latter, and the gravy must be thick, golden in color, and seasoned to a nicety with Indian condiment. Put corned meat through the meat chopper when first taken from pot and press in usual way — most excellent.

Soup Meat Croquettes

Run the left-over soup meat through the meat grinder, and for each two cupfuls add one-half a cupful of thick white sauce, salt, celery salt, and paprika to taste, one tablespoonful of chopped parsley, one beaten egg yolk, a few drops of onion juice, and one-half a teaspoonful of Worcestershire sauce. Turn out on a platter, chill on ice, and form into small croquettes; roll these in fine crumbs, let stand for a few minutes, and egg and crumb them. Cook in a frying-

basket in deep hot fat to rich brown and drain on brown paper before serving. When cooked veal is used, add a pinch of poultry seasoning and omit the Worcestershire sauce. They can hardly be told from chicken croquettes.

Broiled Kidneys on Toast

First boil the kidneys ten minutes in soup stock, drain and slice them. Put the slices alternately with thin slices of bacon on skewers and cap each skewer end with a mushroom. Broil them until the bacon is brown and crisp and then slip the pieces on thin slices of toast. Make a thickened gravy with some of the stock in which the kidneys were cooked and pour it over the toast.

Corn Beef Casserole

One cup of milk.
Four boiled potatoes cut in cubes.
Two cups of corned beef one inch by one-quarter inch.
One large tablespoonful of butter.
One-half of an onion.
One tablespoonful of tomato catsup.
One teaspoonful of kitchen bouquet.
Salt and pepper.
One tablespoonful of flour.

Cut onion very small and cook until tender in half a cup of water; mix flour with milk and add to the onion and add more milk to make it a rather thin white sauce; now add the butter and all other flavoring. Put into a buttered glass dish first the meat and then the potato until all are used, then cover with the sauce and

bake for twenty minutes. Put over top buttered crumbs and brown for twenty minutes.

Glaze

Boil down carefully a quart of good unsalted meat stock until it measures one cupful. When reduced it should be a thick paste. Put it into a jar with a screw top or into a bottle with a cork and keep it covered on the ice. It will keep for a week at least. With a camel's-hair brush apply the glaze to meats that are to be served cold, like a baked loaf of chopped meat or cold boiled ham. Add it, too, to sauces to give them richness and flavor. It is a good idea to reduce to glaze any soup stock that may be left over.

CHICKEN

'Indulge poor humanity a little when you honestly can.'

Spanish Chicken

Cut into proper sized pieces for serving; use one or two chickens, rejecting the poorer parts for soup. Roll them in flour and place them in a covered casserole, cover well with new milk and bake three hours. Take out chicken and thicken the gravy with flour and salt and pepper and the juice of one-half an onion. Turn the gravy over the chicken and serve. If the chicken is not a fat one, add one tablespoonful of butter to the gravy, and thicken it if needed.

Viennese Chicken, Mushroom Sauce

A plump chicken is cleaned and cut up for frying and the pieces marinated for three hours in a mixture of olive oil, lemon juice, parsley, a bay leaf, and seasoning. It is then drained, each piece dipped in beaten egg, then fine bread crumbs, and fried brown. A white sauce is made from one cupful of chicken stock, one cupful of cream is heated, some fresh mushrooms sauté in butter added, and the sauce, seasoned and thickened with the beaten yolk of an egg, and last, a little minced parsley is added. This is also improved by adding last the juice of one lemon. The chicken is dished up and the sauce poured around. The quantity may be doubled for more than four persons.

Chicken Fricassee

Boil a chicken in the usual way, with a piece of fat salt pork and an onion in the kettle. When tender re-

move the meat from the bones in nice large pieces, and put aside. Take four cupfuls of the stock, and three cupfuls of thin cream or very rich sweet milk, one cupful of diced celery, and one-half dozen very small onions, peeled. Cook all together until onions and celery are tender, then thicken and add the chicken meat and reheat together, seasoning with salt and pepper. Make as many slices of toast as there are persons to be served and arrange on a large platter, pour the chicken and cream sauce over, and serve garnished with onions.

Smothered Chicken

Cut a young chicken into joints, wash, and put in a frying-pan, with one-half a cup of butter and the same measure of water; season with salt and cover closely; let cook until the water boils dry; let chicken brown on both sides; take out, and lay on platter. Put a tablespoonful of flour in the frying-pan, cook until slightly brown, then add to it a cupful of milk or water; stir smooth. This will make a delicious brown gravy; pour over the chicken, set in the oven for a moment, and serve.

Chicken Broiled in Oven

Disjoint the chicken and flatten the breast-bone. Have ready two deep aluminum pie plates the same size. Dip each piece of chicken in cold water. Place them in one pan and cover with the other. Put in a very hot oven with three tablespoonfuls of butter. When one side is white, turn each piece, cook, and when done take off the upper pan and let the chicken

brown on one side. Then turn it and brown it on the other side. Season with salt and pepper. Then put the pan on again and steam, adding a cup of milk. Thicken the gravy in the pan with a little flour and serve with gravy poured over it.

Broiled Chicken

Slice very thin one large onion and fry to delicate brown in one-third cup of butter. Cut the chicken in desired sized pieces and roll in flour and put into a flat pan that has the onion and butter spread over the bottom and put dots of butter on top of the chicken. Put in oven and cook for twenty minutes without cover; turn each piece and cover while finishing cooking. Serve with slices of crisp bacon.

Chicken in Shirring Cups

One and a half cups of cooked chicken cut into small pieces put into well-buttered shirring cups one-half full, and over them pour the following sauce: one tablespoonful each of flour and butter smoothed together in a saucepan and one cup each of cream and chicken soup stock, pepper and salt. Boil up well and add last two eggs well beaten. Put buttered crumbs over each and bake ten minutes in a hot oven.

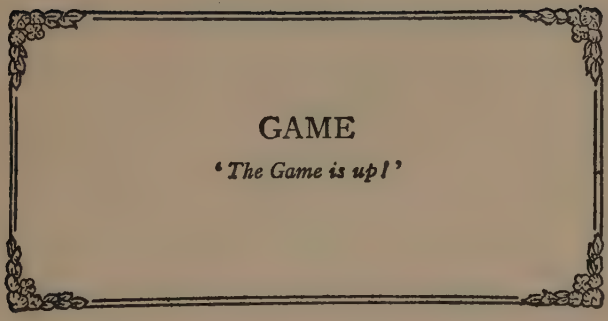
California Chicken

Boil chicken until tender by placing on a trivet in a kettle or in a steamer with enough water under to make plenty of steam. Care must be taken not to let the water boil away. Add to the water one teaspoonful of salt after one-half hour's cooking. Cook until tender.

Put the cooked chicken in a baking-pan, brush it over with melted butter and dredge lightly with flour, turn one cup of the soup around it and brown in the oven quickly. Baste often. Take the remainder of the soup — there should be one and one-half cups — and add to it the juice of one onion, a minced cooked carrot, and one teaspoonful of minced parsley, salt and pepper. Thicken with one tablespoonful of flour smoothed with two tablespoonfuls of melted butter, and just before serving add the sauce that is in the pan with the chicken, being careful to get all the dregs. Mix, and to this add the yolks of two eggs with one-half cup of hot cream.

Baked Almond Chicken

Boil chicken until tender; take gravy from chicken, boil it down, and add to a white sauce made in the usual manner with two tablespoonfuls of butter, two tablespoonfuls of flour, and one cup of sweet milk. Boil almonds, after blanching them, until tender, add the water they are boiled in to the sauce after it has been boiled down to one-half a cup. Put the chicken meat and nuts in layers in a buttered baking-dish. Cover with the sauce that is well seasoned and bake until a pretty brown.



GAME

'The Game is up!'

GAME

Suggestions as to the Appropriate Service of the more Usual Sorts of Autumn Game

Ducks, canvasback: Make a brown gravy in the pan the ducks are baked in, season with salt and pepper and serve with the ducks. Or pour over the ducks when sending to the table a tablespoonful of red currant jelly and a wineglassful of sherry.

Ducks, other wild species: Serve with sauce made by adding lemon juice, about two tablespoonfuls, and a tablespoonful each of mushroom catsup and Worcestershire sauce to the residue in the pan in which the ducks were baked, after the grease has been poured off.

Geese, wild: Stuff with tart apples and serve with giblet gravy.

Grouse: Roasted, serve with brown gravy. Broiled, serve with cream gravy.

Pheasants: Roasted, serve with brown gravy. Fried, served with cream gravy.

Quail: Serve with brown gravy, greengrape jelly and parsley.

Rabbits: Roasted, serve like hare. Fried, serve with sliced lemon and onion sauce.

Snipes: Serve on toast, with brown gravy and sliced lemon.

Venison: Venison is one of the most easily digested of all meats. It should be cooked underdone and served with wild grape or currant jelly. The steaks are broiled the same as beefsteak and served spread with currant jelly and butter. The tougher parts are stewed, braised, or made into pies.

A well-known cook says that to cook fresh game is to deride its mission upon earth; but, on the other hand, it should not hang too long. There is a happy medium which should be attained. The relative time of keeping all game to savor it best will depend on the weather — from one to four days in the autumn; and it is always better to hang both fur and feathers where it may have a free circulation of air rather than to confine it in a close receptacle.

Dark-fleshed birds, with few exceptions, are best rather underdone, rosy, but not rare. White-fleshed birds should be cooked more, but never to the extent of drying them up.

Grilled Venison Steak

Cut the steaks at least an inch thick and broil, basting them frequently to keep the surface moist and flexible. Sear the outside of the meat for a minute by thrusting it over the flame, then finish the broiling and do not season until done. Five minutes should broil it sufficiently for epicurean tastes, although some prefer it better done. Serve with soft butter spread over it, and pass black currant jelly.

Venison Cutlet

Slice the venison into thin slices about two inches long and an inch wide and about the thickness of a silver dollar. Heat the cutlet pan very hot and melt two tablespoonfuls of butter. Have meat well seasoned, and with pan very hot put in meat and turn over after a minute's cooking. Take a tablespoonful of butter and blend well with a tablespoonful of currant jelly and a tablespoonful of hot water. Spread this over the cooking venison, turn again, and let it cook five minutes. Serve very hot.

Stuffed Haunch of Venison

Have the butcher remove the bone. Fill the cavity with a highly seasoned chestnut dressing. Truss into shape, lay on the rack in baking-pan, sprinkle with salt and paprika, and cover the top with thin slices of salt pork. Put in the bottom of the pan one slice of onion stuck with two cloves, two stalks of chopped celery, one-half a bay leaf, and a diced carrot. Bake in hot oven about fifty minutes, pouring in a cup of hot water after the first five minutes, and baste every ten minutes while cooking. Add one-half glass of tart currant jelly and a teaspoonful of kitchen bouquet to the liquor in the pan for the last two bastings. Serve with a gravy made from the strained liquor, thickened with browned flour, and add a few sauté mushroom caps.

Roast Duck

When roasting wild duck, parboil them for fifteen minutes with an onion or carrot. This will take away the strong fishy taste that is so often objectionable.

Roast Duckling with Currant Sauce

Make a sage and onion stuffing for the duckling and roast in a hot oven after dredging with flour, basting frequently. For the sauce, melt a tumbler of red currant jelly, season with salt and pepper, and add two tablespoonfuls of melted butter. Apple sauce may be substituted if desired.

Duckling Stew

Cut the ducks into suitable pieces. Melt in stewpan some of the fat skimmed from left-over gravy, add flour, and when hot put in the ducks and heat thoroughly. Gradually add hot water and gizzard gravy cooked the day before. When sufficient water has been added, put in three small onions, some small carrots cut into cubes, a bay leaf, two cloves, a little salt and pepper, and a dash of cayenne. Simmer for one or two hours, uncovering stew occasionally to turn pieces in stock. Add gravy gradually, and a few stoned olives, and twenty minutes before serving some small boiled potatoes cut into cubes. Serve with currant jelly.

Broiled Canvasback Ducks

Singe, draw, and wipe the birds; split down the back and lard the breasts with strips of salt pork; season with salt and pepper; rub over with olive oil or melted butter, and broil fifteen to twenty minutes. Spread the breasts with butter and serve with black currant jelly and squares of fried hominy.

Duck Rechauffé

Two ounces of butter, a large tablespoonful of grape or currant jelly. Melt in a saucepan, then add a saltspoonful of dry mustard, salt and pepper, and simmer the sauce four or five minutes, then add the left-over duck in nicely cut pieces and heat through.

Roast Grouse

Cover the breasts with slices of fat salt pork and put some celery tops inside, which are removed when the birds are tender. Remove the pork ten minutes before serving, sprinkle with flour and brown. Serve on bed of cress with a bread sauce.

Broiled Squabs

Split the squabs through the back, brush them with melted butter, put them in a double-broiler, and brown on both sides over clear coals. Then put them into a hot oven for ten minutes, covering each squab with a very thin slice of salt pork. Make ready a thin slice of toast for each squab, butter it, and drop a few drops of essence of anchovies on the butter, spread the anchovy over the butter, and lay the squabs upon it.

Squabs en Casserole

For each person to be served, draw and truss one squab, keeping them whole. Cut a large carrot and a head of celery in dice, and if onion flavor is liked, add one dozen small white onions. Put these in the bottom of a casserole, arrange the squabs over them, add from one pint to one quart of stock, according to the number of squabs used. One pint is sufficient for four squabs.

Cover the casserole and bake forty-five minutes. Remove the stock from the casserole, thicken with two level teaspoonfuls of flour, a dash of paprika, kitchen bouquet to taste, and one-half a can of French peas. Pour this over the squabs and cook uncovered in the oven, for twenty minutes longer.

Broiled Quail

Wrapped in thin strips of bacon, the birds are roasted over a slow fire on the broiler, then the bacon is removed and they are served upon crisp toast with sauce of butter, chopped parsley, and juice of one lemon poured over them. Serve piping hot with baked bananas.

Small Birds

Roasted and served upon fried bread, with guava jelly and squares of fried hominy.

Old-Fashioned Game Pie

To make an old-fashioned game pie, use about a dozen small birds. Boil them until tender, with a chopped onion, a bunch of minced parsley, three whole cloves, and one-half a pound of salt pork cut in dice. When done, thicken the gravy with butter and browned flour. Arrange the birds around the edge of a deep round dish, with feet toward the centre and the breasts up. Cover with gravy. Add sliced potatoes, if desired, and cover with a rich crust. Bake until well browned.

VEGETABLES

'La découverte d'un mets nouveau fait plus pour le bonheur du genre humain que la découverte d'une étoile.' SAVARIN

The discovery of a new dish does more for the happiness of the human race than the discovery of a star.

Sweet Potatoes en Casserole

Sweet potatoes in casserole are most inviting. Pare six potatoes of uniform size, cut them into cubes or slices, cover with boiling water, add a little salt and sugar, boil eight minutes, and drain carefully. Melt a tablespoonful of butter in the casserole dish, put a layer of potatoes, sprinkle with maple sugar; continue this process until the pan is full. Cover the top with buttered toast crumbs, bits of butter, and maple sugar. Cover and bake twenty minutes. Remove cover and bake ten minutes more.

Scotch Potatoes

Dice potatoes enough to fill a pint cup and add the same amount of sliced onions. Boil twenty-five minutes, drain, and season with salt, pepper, and butter. Put into a baking-dish, cover with cream sauce, and bake until nicely browned.

Baked Banana

The bananas are skinned and placed in a buttered baking-dish, whole. Sprinkle with sugar and grated lemon peel and bits of butter, then pour over the juice of one orange, juice of one-half a lemon, and one-half a glass of sherry wine. Bake in a quick oven. Serve in a glass dish with the sauce poured over them. Serve with lamb.

Celery au Gratin

Cut up a large head of celery, and cook in salted water until it is tender; then drain it and put into a buttered dish, with a little white sauce. Sprinkle over the top fine bread crumbs and grated cheese, and set in the oven to brown. This will be found quite superior to cauliflower cooked in the same way.

Turkish Rice

Cook one-half cup of rice and three-quarters cup of tomatoes with one cup of beef stock or broth in a double-boiler until the rice is tender and the liquid absorbed. Add three tablespoonfuls of butter and stir it in with a fork to prevent breaking the rice. Season well and serve as a border to meat, as a vegetable, or as the main dish of a luncheon.

Rice au Warren

Three tablespoonfuls of uncooked rice.
One cup of soup stock.
One chopped green pepper.
One chopped onion.
Two cups of tomatoes.
One and one-half teaspoonfuls of 'A. Fravier's' seasoning.
Cook in a covered bean pot in a slow oven for two hours.

Curried Tomatoes

The green tomatoes are the best for the purpose, cut into thin slices. Put into a saucepan two tablespoonfuls of butter; when hot add two tablespoonfuls of fine

minced onion. Cook to a golden brown; add one teaspoonful of curry powder. Put in the tomatoes and fry on both sides. Season with salt and pepper.

Broiled Tomatoes

After removing the skins from the tomatoes, halve them, and dust with salt and pepper, and dip in cracker crumbs. Butter a double-broiler and put tomatoes into it. Broil over a moderate fire, turning often to avoid burning the crumbs. As soon as the crumbs are browned, serve the tomatoes on a hot platter with a bit of butter on each half.

Baked Cucumbers

Cut the cucumbers in half lengthwise and remove all the pulp possible, leaving a firm case inside the skin. Chop the pulp fine, mix with an equal amount of fine bread crumbs, softened in a little milk, butter, pepper and salt. Pack the filling back into the shells, dot with butter, and bake until well done and brown.

Another way to bake cucumbers is to cut them in two crosswise. Cut off each end enough to make the halves stand firm. Make a forcemeat of fine bread crumbs, chopped meat, and the inside of the cucumber, which should be scooped out with a spoon. Drop the shells into boiling water and boil for four minutes. Drain, fill with the forcemeat and put a little melted butter on top of each. Stand in a pan and bake until tender and brown.

Stewed Cucumbers

Peel the cucumbers, cut into thick slices, and put into a colander to drain for one-half hour. Dip the slices in flour and fry them brown. Cover with meat stock, or hot water if the stock is not at hand, and season with a tablespoonful of vinegar, pepper and salt. Stew for one-half hour, and just before serving thicken with a little butter and flour. A cupful of liquid will be wanted for each two cucumbers. A level tablespoonful of butter and flour will be needed for every cupful of liquid. This dish will make a splendid appetizer with steaks, chops, kidneys, etc.

Spaghetti

Spaghetti is to be cooked in long strips rather than broken in pieces. Hold quantity to be cooked in hand and dip ends in boiling water. As it softens, it will bend and may be coiled under water. Heat to a boiling point one cup of highly seasoned brown stock and three-quarters of a cup of tomatoes, stewed and strained. Then add one-half package of spaghetti and steam until it is soft. Stir in three tablespoonfuls of butter with a fork and keep uncovered so that the steam may escape. Mushrooms which have been cooked may be added to the spaghetti when ready to serve.

Italian Spaghetti

Cook one-half package of spaghetti in rapidly boiling salted water. Drain, rinse in cold water, and return to hot saucepan. Melt one-quarter cup of butter in it. Mix one-half cup of flour, one-half small teaspoonful

of salt and pepper, one cup of tomato purée, and one cup of rich brown stock flavored with onion, carrot, and celery, and stir until the sauce boils. Pour the sauce over the spaghetti and add two or three ounces of grated cheese. Lift the spaghetti with a spoon and fork to mix the ingredients thoroughly. Let it stand over hot water until very hot and then serve. The spaghetti may be broken into pieces about two inches in length.

Chafing-Dish Spaghetti

Cut up three uncooked sausages in small pieces and fry in a chafing-dish until brown. Move to one side of pan and add one onion minced fine and sauté five minutes, stirring frequently. Then add two cups of well-seasoned tomato sauce or condensed tomato soup. When thoroughly heated, add two cupfuls of cooked and seasoned spaghetti. Toss about and serve at once.

Macaroni

To cook macaroni always have the water actively boiling and well salted, then drop the cereal products in a few at a time, so that the water will not stop boiling. If this is done, the macaroni will not drop to the bottom of the saucepan and stick. The moment it is cooked, drain, rinse quickly in cold water, and rinse again. This keeps the pieces from sticking together and allows the sauce to coat each particle.

Boiled Macaroni

Cook three-quarters cup of macaroni, broken into inch pieces, in boiling water for twenty minutes or until

soft; drain in strainer, pour over cold water to prevent pieces adhering; add one-half cup of cream, reheat, and season with a tablespoonful of salt.

Macaroni, Italian Style

Break macaroni into quarter-inch pieces and cook in boiling salted water, drain and reheat in medium white sauce to which is added cheese. As soon as the cheese is melted, season with salt and paprika, and turn into a serving-dish. Sprinkle with ham and garnish with parsley.

Macaroni with Cheese

Break macaroni into pieces one inch long. Cook three-quarters cupful in boiling salted water until tender. Drain, and rinse with cold water. Put a layer in a buttered pudding-dish and cover with cheese; add another layer of macaroni and cheese. Pour over a white sauce made of one and one-half cupfuls of milk, one and one-half tablespoonfuls each of butter and flour, and one-half teaspoonful of salt. Cover well with buttered crumbs, and bake until brown.

Baked Squash

Winter squash is far better baked than boiled. Cut the squash in half, remove the seeds, and then cut into smaller pieces. Place them in a dripping-pan and bake for about one hour, or until tender. Serve the pieces, which should be about as big as baked potatoes. To be eaten with butter. Squash is delicious steamed until tender, then cut into very small pieces, drained thoroughly, and served very hot with a cream sauce in which chopped egg and parsley are mixed.

Broiled Parsnips

Boil parsnips until tender. Split and cut in halves crosswise. Dip each piece in a little lemon juice, then in beaten egg and in flour, and broil over a hot fire.

Baked Mushrooms

Clean very large mushrooms and cut off the stems. Grease a shallow pudding-dish and put in a layer of mushrooms, under side upward. Into each mushroom pour a few drops of melted butter. Do not put more than two layers in the dish. Bake, closely covered, in a quick oven until tender. This should be in about twenty minutes. When done, remove the cover, pour the melted butter over the mushrooms, and serve hot in the dish in which they were cooked.

Broiled Mushrooms

Cut off the stalks of large mushrooms close to the top and peel the tops. Roll them in milk or butter, and sprinkle with salt and pepper. After they have stood half an hour, broil them over a clear fire. Serve on small squares of buttered toast and pour a little melted butter over them. A few drops of lemon juice on each mushroom is generally considered an improvement.

Mushrooms Stewed in Cream

Wash the mushrooms free from dust and sand and stand in cold water. Peel them and cut off the end of the stems. For one-half pound of mushrooms, put a heaping tablespoonful of butter in a saucepan over the fire. When the butter is melted and bubbling, drop in

the mushrooms and let cook about five minutes, shaking the pan frequently so that they do not stick, and so the mushrooms get well cooked with butter. After the mushrooms have cooked five minutes, add the juice of a lemon, season with salt and pepper, then pour in a gill of cream, and, as soon as it begins to bubble, thicken the whole with a tablespoonful of flour dissolved in a gill of cream. Let it boil up once after the thickening is added and serve on toast in a hot dish.

Creamed Cabbage

Cut a small cabbage into small pieces, put into boiling water with one teaspoonful of soda and boil one-half hour. Drain and add one-half cup of milk thickened with a little flour; boil up once, add salt, butter, pepper to taste, and serve very hot.

Cabbage and Tomatoes

Chop a young head of cabbage and cover with water. Boil slowly until tender, uncovered. Change the water once. When tender, season liberally with pepper and salt and add two cupfuls of canned tomatoes and a tablespoonful of butter. Simmer together twenty minutes, very carefully, add half a cupful of cream and serve.

Cauliflower in Cream

Soak the cauliflower in cold salted water for two hours to draw out any bugs, put into cheesecloth bag and cook in boiling water that has one-half cup of milk added and one teaspoonful of salt. When done, place in a covered dish and pour over it one cup of cream sauce or serve with Hollandaise sauce.

Baked Asparagus

Cut asparagus into inch lengths and boil. Drain and put a layer in a buttered baking-dish. Season with salt and pepper, dot with bits of butter, sprinkle with crumbs and finely minced boiled eggs. Add more asparagus and repeat in the order mentioned until the dish is filled. Have crumbs on top and bake twenty minutes.

Corn Timbales

Beat four eggs without separating, add scant teaspoonful of salt, a saltspoonful of pepper, twenty drops of onion juice, one and one-half cups of rich milk, and three-quarters cup of grated sweet corn. Stir until well mixed. Butter small-sized timbale moulds and fill two-thirds full with the mixture. Place moulds in a pan, pour boiling water about them up to one-half of the moulds, cover with a buttered paper, bake about twenty minutes, or until the centres are firm; turn out of moulds onto a warm platter. Serve with or without cream or a Béchamel sauce.

Perfection Fried Onions

Eight medium-sized onions, peel and slice in small rings. Soak the onion rings in sweet milk for one-half hour; drain and toss them in flour. Fry in deep fat about ten minutes (using a frying-basket), cooking until a delicate brown.

Spinach Timbales

Enough cooked and minced spinach is taken to make three coffee-cupfuls. To this, four tablespoon-

fuls of melted butter is added and four eggs beaten together (not separated), two teaspoonfuls of salt, one-half teaspoonful of pepper, a pinch of cayenne, and one-half teaspoonful of lemon juice. This is well mixed and poured into buttered timbale moulds, set in a pan of hot water, and baked until firm. White sauce or tomato sauce, to which a teaspoonful of minced parsley is added, may be served with these, or they are also delicious served with roast lamb and brown gravy.

Spinach Mould

Wash one peck of spinach thoroughly and cook uncovered in one-half cup of water. When done, squeeze out all the water and put through a fine hair-sieve. Add two tablespoonfuls of butter; salt, pepper, and a speck of garlic; one-half pint of cream, and the whites of four eggs, beaten to a stiff froth. Place in a buttered mould and put in a pan of hot water in the oven. Cook in a slow oven for about twenty-five minutes. This may be served with a cream sauce or brown sauce, whichever is desired, or with Hollandaise sauce.

Sauer Kraut with Apples

One full quart of sauer kraut.
Four tart apples, peeled and sliced thin.
Butter the size of a walnut.
Two tablespoonfuls of sugar.
Red pepper.

Pour boiling water over the kraut and let stand ten minutes, then drain from the water. Butter a covered dish and put half of the apples in. Add half the sugar, then half the kraut, then the rest of the apples and

sugar, then kraut. Put butter in bits over this, and red pepper, and bake, covered, three and one-half hours.

Spinach, Spanish Style

One cup of warm milk.

One cup of bread crumbs.

One cup of cooked spinach chopped fine and put through sieve.

Piece of butter the size of a small egg.

Three eggs.

One teaspoonful of onion juice.

Salt and pepper.

Add bread crumbs and butter to warm milk, then add spinach. Beat yolks of eggs and add, with the seasoning, and last the stiffly beaten whites folded in. Bake for forty-five minutes. Serve with hot Hollandaise sauce.

Polenta

Mix one and one-quarter cups of corn meal with one cup of cold water. Stir into this three cups of boiling water and one teaspoonful of salt; stir until thick, and cook three hours in a double-boiler, then add one tablespoonful of butter. Have ready well-oiled baking-dish and put in layer of the mush, and have ready one minced onion and one large green pepper (with seeds removed) minced fine, and four tablespoonfuls of grated cheese. Sprinkle mush with this mixture, add more mush and sprinkle with the rest of the mixture, bake twenty-five minutes; now sprinkle the top with two tablespoonfuls more of grated cheese and put back in the oven to melt cheese. Serve at once with tomato sauce.

MEAT AND FISH SAUCES

'The turnpike road to people's hearts, I find,
Lies through their mouths, or I mistake
mankind.'

MEAT AND FISH SAUCES

White Sauce

Two tablespoonfuls of flour.
Two tablespoonfuls of butter.
One cup of milk.
One-half teaspoonful of salt.
Pepper.
Make sauce as cream sauce.

Cream Sauce

Two tablespoonfuls of butter.
Two heaping tablespoonfuls of corn starch.
Melt butter and smooth in the cornstarch. Have one pint of cream hot by placing it in a pan with hot water, and add gradually. Cook a few minutes and add salt and pepper.

Richelieu Sauce

One and one-half cups of stewed tomatoes.
Two green peppers minced fine.
Three onions minced fine.
Cook slowly until onions and peppers are soft and place in a small bowl and add:
Two tablespoonfuls of flour blended with two tablespoonfuls of butter.
One teaspoonful of salt.
One teaspoonful of sugar.
One-half teaspoonful of mustard.
One-half teaspoonful of paprika.

Six tablespoonfuls of water.

Stir to blend thoroughly and add to the sauce; bring to a boil and cook ten minutes.

Mint Sauce (1)

One-half cup of mint leaves chopped very fine.

One-half cup of vinegar.

One-half cup of sugar.

Let simmer one-half hour on back of range, then put in covered double-boiler for one-half hour. Add a dash of red pepper just before serving.

Mint Sauce (2)

One-third cup of hot water poured over one-half cup of minced mint leaves. Let stand one-half hour on back of range, then add one glass of guava jelly and one tablespoonful of vinegar. Stir until blended, and serve very hot.

Guava Jelly Sauce

One cup of guava jelly melted.

One cup of raisins that have been made plump by standing in one-third cup of hot water ten minutes.

One stick of cinnamon four inches long.

Two whole cloves.

One tablespoonful of vinegar, salt, and pepper.

One-quarter cup of soup stock.

Simmer twenty minutes, take out, spice, and serve.

Tartare Sauce

One teaspoonful of powdered sugar.

One-half teaspoonful of mustard.

One-half teaspoonful of salt.
Dash of red pepper.
Yolks of two eggs.
Two-thirds cup of olive oil.
One tablespoonful of tarragon vinegar.
One tablespoonful wine vinegar.
One teaspoonful each of capers and olives minced.
One teaspoonful of minced parsley.

Mix dry ingredients, add yolks, and beat smooth. Next add oil, a few drops at a time, with the bowl in ice or ice water, using egg-beater. As mixture thickens, dilute with vinegar. Just before serving add the other items. Always keep in a cool place.

Hot Tartare Sauce for Fish

To one cup of white sauce add one-half cup of mayonnaise.
One-half teaspoonful of olives cut fine.
One teaspoonful capers.
One teaspoonful of minced parsley.
Just before serving, one teaspoonful of hot vinegar.

Celery Sauce

Cook the outside stalks of one bunch of celery until soft and can be rubbed through a sieve. Have, when finished, one and one-half cups of the liquid and celery, add this to white sauce that has been made thicker by the addition of one extra tablespoonful of flour.

Oyster Sauce

One pint of oysters.
Two tablespoonfuls of butter.

Two tablespoonfuls of flour.
One cup of chicken stock.
Salt and pepper.

Cook oysters in their liquor until they are plump; take out of liquor and add the blended butter and flour to the liquor; then add stock and seasoning, and last the oysters and serve at once.

French Cucumber Sauce (1)

Grate two medium cucumbers. Drain off the water, add one-half teaspoonful of salt, a few grains of cayenne and a tablespoonful of vinegar. Serve at once.

Cucumber Sauce (2)

Two cucumbers.
One onion.

Peel and chop in not too small pieces. Fry in two tablespoonfuls of butter until lightly browned. Salt and pepper and let simmer until tender. Add to one cup of white sauce placed in a double-boiler five minutes. Excellent for fish.

Sauce for Fillets of Halibut

Three tablespoonfuls of butter.
Three tablespoonfuls of flour.
One and one-half cups of white or clear stock.
One and one-half cups of cream or milk.

To the stock put one slice of onion and one slice of carrot, one bay leaf, and a sprig of parsley. Cook until tender and strain. Melt butter, add flour and smooth, add stock, and last the cream, with salt and pepper to taste.

Bechamel Sauce

Three tablespoonfuls of butter.
One cup of stock.
One-eighth teaspoonful of paprika.
One-half teaspoonful of salt.
One-half cup of cream.
Three tablespoonfuls of flour.

Melt butter, add flour, cook well. Add stock, being careful to keep mixture smooth. Next add seasoning, and lastly the cream.

Hollandaise Sauce (1)

One-half cup of cream with the yolks of two eggs, adding them one at a time, and beat for five minutes. Add one-third teaspoonful of salt and a dash of red pepper and one-half cup of boiling water. Set the mixture into a double-boiler and stir until thick, then add the juice of one-half lemon and serve at once.

Hollandaise (2) *and Lobster Sauce*

If a richer sauce is desired add to No. 1 Hollandaise:
One tablespoonful of heavy cream.
One tablespoonful of sherry wine.
If not thick enough, add the yolk of one more egg.

If lobster sauce is desired, add one-half cup of lobster cut in very small pieces, and the coral of one lobster smoothed in one teaspoonful of butter.

Bread Sauce

Put a sufficient quantity of milk into a saucepan with an onion and three cloves; let it stand on the stove for an hour to extract the flavor of onions. Cut

crumb of bread into dice, put them into a basin, pour the boiling milk over, removing the onion and cloves; the bread should nicely soak up the milk; put in one and one-half ounces of butter, a grate of nutmeg, salt and pepper to taste; cover with a saucer and let stand on the stove for about an hour, then beat up well with a fork until no lumps remain; add a tablespoonful of cream; serve in a sauce boat.

Sauce for Tongue

Mix one-half cup of brown sugar, one-half cup of vinegar, one-half cup of chopped raisins, and one-half cup of cold water. Pour the sauce over the tongue and bake in it for one-half hour. Double the rule if necessary.

Curry Sauce

Melt two tablespoonfuls of butter and in it cook two slices of onion and two slices of green pepper; blend into this one and one-half teaspoonfuls of curry powder that has been mixed with two tablespoonfuls of flour; add slowly two cups of milk. When smooth and thick, add salt and white pepper to taste. Just before serving, blend into the sauce the beaten yolk of one egg and one teaspoonful of horseradish.

Brown Curry Sauce

Two tablespoonfuls of butter.

One cup of brown stock.

Two and one-half tablespoonfuls of flour and one tablespoonful of curry.

One-half of small onion sliced.

Cook butter and onion until brown; take out onion and blend in flour and curry; next add stock and one cup of shredded cocoanut that has been soaked in one-half cup of brown stock for one hour. Salt and dash of red pepper. One teaspoonful of finely minced parsley.

Raisin Sauce

Soak one cup of raisins in three cups of water until plump. Cook five minutes; add:

Four tablespoonfuls of vinegar.

One-half of brown sugar.

One tablespoonful of cornstarch mixed with a little cold water, and cook until clear and thickened, about ten minutes. Serve hot; add bouillon cube to give brown tone.

Drawn Butter

Less than one pint of boiling milk, two tablespoonfuls of flour and two tablespoonfuls of butter. Beat the butter and flour together and add the boiling milk. Stir well. Put this over the fire to boil for a moment, add salt and one hard-boiled egg chopped fine.

Maître d'Hôtel Butter

Cream two tablespoonfuls of butter; add slowly a half teaspoonful of white pepper, a tablespoonful of lemon juice, and the same amount of minced parsley.

Green Butter (for fish)

Boil and drain an eighth of a peck of spinach, and press it through a sieve and then through a cheese-cloth. Beat a quarter of a pound of butter to a cream,

add the spinach, two tablespoonfuls of minced parsley, and two teaspoonfuls of minced capers.

Brown Mushroom

Melt three tablespoonfuls of butter, add a few drops of onion juice and cook until slightly browned. Then add two tablespoonfuls of flour and continue the browning. Pour on gradually, while stirring constantly, one cup of cream. Clean one-half pound of mushrooms, peel caps, cut in slices lengthwise, and sauté in butter five minutes and add. Break stems in pieces, cover with cold water, and cook slowly until liquor is reduced to one-third cup, then strain. Dissolve beef extract in mushroom liquor. Add to sauce and season with salt and paprika.

Hot Mayonnaise

Yolks of two eggs.
One-half cup of hot milk.
Three tablespoonfuls of olive oil.
One tablespoonful of vinegar.
Salt and red pepper.
One-fourth teaspoonful of mustard.

Add oil to egg yolks a few drops at a time, then add hot milk. Cook in double-boiler until thick, then add seasoning and the hot vinegar last thing before going to the table.

Minced onion and parsley may be added if liked.

THE CHAFING-DISH AND SUNDAY-NIGHT SUPPERS

'Cheerful looks make every dish a feast.'

Chicken à la King

This is one of the most popular and also one of the most delicious dishes that can be prepared in the chafing-dish. The hostess who can make it well is generally in great demand as the presiding genius of the late supper party.

Melt two and one-half tablespoonfuls of chicken fat, add one and one-half tablespoonfuls of cornstarch; when well blended add three-quarters of a teaspoonful of salt, three-quarters of a cupful of chicken stock, one-half a cupful of milk and one-quarter of a cupful of cream. Stir constantly until the sauce thickens and boils. Then stir in one cupful of cooked fowl cut into strips (white meat, if possible), one-half a cupful of sauté sliced mushroom caps, one-quarter of a cupful of canned pimentos cut into strips, the three tablespoonfuls of butter cut into bits. Again bring to the boiling point, and when the ingredients are heated add one egg lightly beaten. Place the blazer over the hot-water pan and stir for two or three minutes longer. Serve on toast.

Creamed Lobster

One tablespoonful of butter, one tablespoonful of flour, salt to taste; one-half teaspoonful of mustard, one cup of cream, two and one-half pounds of lobster cut into small pieces. Heat butter, add flour, salt, and mustard; stir smooth; add cream gradually, stirring

until smooth and thick as gravy. Add lobster and serve hot. Add lemon if liked.

A Lobster Canapé for Serving Eight Persons

Remove the meat from a pound and a half of cooked lobster. Chop the meat finely and pound the coral to a paste. Cut nut bread in circles (six slices) and lightly sauté on one side in a little hot butter. Spread the untoasted sides lightly with a tartare sauce and cover with lobster, mixed with half the quantity of chopped sauté mushroom caps. Sprinkle lightly with salt and paprika and set in a cold place. Meanwhile prepare a small cup of mayonnaise dressing, add two tablespoonfuls of grated Parmesan cheese, the pounded coral of the lobster, and a teaspoonful of grated horseradish. Press this through a pastry tube, so as to form an upstanding border around the edge of the canapé, about half an inch high, and inside this border set a ring of sliced stuffed olives with a tiny bunch of cress directly in the centre. These are very ornamental and delicious.

These canapés are extremely good to serve for a late supper party or as a hearty relish for afternoon tea, and they are always in demand for a 'company Sunday night tea.' If served at a course meal, they may furnish the first course, when fish is omitted. For a luncheon, serve the canapés and follow with broiled chicken, potato straws, asparagus, a crisp green salad with egg dressing, frozen strawberry parfait, and macaroons.

Accompany for the late supper with hot rolls, near-beer, a punch, or coffee, a vegetable salad in jelly, and tiny hot mince turnovers.

Lobster à la Newburg

One large lobster, meat cut into small pieces. Have in a bowl a pint of rich cream, the yolks of four eggs, and a little butter mixed well together. Put a piece of butter as big as a hen's egg into a hot chafing-dish, then the lobster and a glass of sherry, a spoonful of brandy and a pinch of red pepper. Let it boil five minutes. Then lift the pan containing the lobster and slip under it the hot-water pan one-third filled with boiling water. Next into the lobster pour the mixed cream and eggs stirring constantly.

Shad Roe à la Newburg

Either boil or parboil the shad roe. If the latter, add a few drops of vinegar and a slice of onion to the water in which it is cooked. Chill on ice and cut into small cubes. Put one tablespoonful of butter in the upper part of the chafing dish, add the roe, and cook over a moderate heat for three minutes. Then add one cupful of thin cream, one-half teaspoonful of salt, the yolks of two eggs, slightly beaten, and paprika to taste. Stir constantly over the hot-water pan until well thickened, flavor with a little sherry, and serve.

Sardines with Anchovy Sauce

Put one tablespoonful of oil from can of sardines into the blazer, add one tablespoonful of flour, and when cooked add one cupful of brown stock and a teaspoonful of essence of anchovies. Season with salt and pepper. Lay the sardines in the sauce until thoroughly heated.

Finnan Haddie à la Newburg

Have two cupfuls of flaked finnan haddie that has been soaked in a little cold water and drained. Put this in a saucepan with one-quarter cupful of butter and cook after the butter has melted for three minutes. Season with pepper, a few grains of cayenne, a slight grating of nutmeg, two tablespoonfuls of sherry, one tablespoonful of brandy, and cook one or two minutes, tossing well together. Then add one cupful of cream and the slightly beaten yolks of two eggs. Cook until thick, taking care that it does not curdle, and serve on hot, buttered toast.

Cheese Fondu

Cheese fondu is easier to make than Welsh rarebit and much surer. Two cupfuls of cheese grated fine; one cupful of milk, one cupful of fine bread crumbs, one tablespoonful of butter, one teaspoonful of dry mustard, sufficient paprika to flavor the taste, and two eggs. Put the butter in the chafing-dish; when melted add the milk, bread crumbs, cheese, and mustard, stirring constantly. Season with paprika and just before serving add two eggs well beaten. Serve on buttered toast.

Cheese Tomato

Heat and strain one cup of tomato, adding a little soda to sweeten. Make one cup of white sauce in chafing-dish and put in tomato, seasoning with salt, pepper, and cayenne. When very hot, stir in one and one-half cups of grated cheese, stirring constantly until thoroughly mixed. Serve immediately on pieces of toast or buttered bread as preferred.

Cheese Savoury

Cook together one cupful of grated cheese, one-half tablespoonful of butter, one-half of milk or cream, two eggs beaten very light with a little milk, one-quarter teaspoonful of mustard, a dash of cayenne, a pinch of salt, and a teaspoonful of Worcestershire sauce. Stir constantly, and, when thick and creamy, serve immediately on nicely browned squares of toast.

Highland Eggs

In the chafing-dish put butter the size of a walnut. While the butter is heating, cut in very small pieces four cold boiled potatoes. Put them in the chafing-dish with the hot butter and stir constantly with a fork until thoroughly hot. Break over them two perfectly fresh eggs and stir all together till the eggs are set or cooked. Serve on a hot dish with a bit of pickle.

Jumbled Eggs

Three large mushrooms and one truffle are taken, minced fine, and put in a chafing-dish with a tablespoonful of cold gravy or rich stock, a tablespoonful of butter, salt and pepper, and cooked until it is thoroughly hot and well blended. Six well-beaten eggs are poured in and scrambled well with the mushrooms, and turned on very hot slices of toast.

Mock Terrapin

Melt a tablespoonful of butter, add two tablespoonfuls of flour, and season with cayenne, nutmeg, salt, and chopped parsley. Add one-quarter cup of cream, one cup of chopped chicken livers, two finely chopped,

hard-boiled eggs, and cook it over water for five minutes. Now have ready some cooked rice and add one-half cup. Reheat this and serve in patty cases.

Macaroni Rarebit

Boil two cups of macaroni, broken into two-inch lengths. Break one-half a pound of American cheese into pieces and melt in a chafing-dish blazer with two tablespoonfuls of butter. Add one-half cupful of cream, salt and pepper to taste, and the beaten yolks of three eggs. When the mixture is creamy, pour it over the hot cooked macaroni and serve immediately.

Chafing-Dish Spaghetti, Italian Style

Melt two tablespoonfuls of butter in the chafing-dish. Add one onion minced fine, one and one-half cups of well-seasoned tomato sauce or soup, and one-half pound of mushrooms which have been skinned and sliced. Cover and cook eight minutes, stirring frequently. Then add two cupfuls of cooked, well-seasoned spaghetti, and two tablespoonfuls of grated cheese. Heat thoroughly and serve on hot plates.

Swiss Bread

Make a batter of egg, flour, and milk and salt. Cut bakers' bread in slices, soak them about three minutes in the batter, and then fry them in butter. Cook both sides to a handsome brown. To be eaten with sugar and butter.

Hot Ham Sandwiches

Put one pound of cooked ham through food chopper, add four tablespoonfuls of creamed butter, one teaspoonful of mustard, and paprika, and mix well. Cut sixteen slices of bread one-quarter inch thick, spread with ham mixture eight of them, cover with remaining bread, and press firmly together. Cut each sandwich in three strips or in half. Beat two eggs slightly and add two cups of milk. Dip sandwiches one at a time in this mixture and sauté in butter until golden brown on each side.

Sunday-Night Suppers or Afternoon Tea

Orange Marmalade Toast

Thin slices of bread toasted on one side. Butter the other side and spread generously with orange marmalade and toast this side. Serve at once.

'Tea Zipps'

Graham crackers spread with butter and brown sugar, then a heavy sprinkling of cinnamon. Toast in oven and serve very hot.

Cheese Dreams (1)

Six slices of bread (or as many as needed for meal).

One-half pound of best American cheese.

Red pepper, mustard, butter.

Slice bread quite thin and butter on one side only, then cover with quite thick slice of cheese to fit the

bread, and cover with another slice of buttered bread. Toast on both sides until well browned. Serve at once.

Cheese Dreams (2)

Slices of white bread, or graham bread, cut thin.
Best American cheese.
Butter, red pepper, French mustard.

Butter the bread on one side only. Put thin slice of cheese to fit the slice over the butter, and cover this with French mustard and a dash of red pepper. Butter another slice of the bread and place over this in sandwich style, cut in sticks (three for the two slices of bread), and toast very brown on both sides. Serve at once.

SALADS

'Rich with the spoils of Nature.'

Salade Surprise

Take one large ripe and juicy pear for each person to be served and peel carefully, leaving the stem on. Cut down in half, leaving the stem on one side, and carefully scoop out with a sharp knife the seeds and pits in the center, making a deep depression in each side. Fill the cavities with ripe Camembert cheese and press the pears together again. Have some crisp white leaves of head lettuce; arrange a nest of these in each salad plate, and upon them arrange the pear lying on its side. Serve with French dressing highly seasoned with paprika.

Cucumber Jelly Salad

Peel and slice two cucumbers. Add a thin slice of onion, one saltspoonful of salt, a few grains of white pepper, one pint of cold water, and cook gently until tender. Soften one tablespoonful of gelatine in one-half cup of water, stir it into the cooked cucumbers, and turn into small wet moulds. Chill on ice, unmould when firm, place on lettuce leaves, and serve with French dressing.

Dandelion Salad

Place the dandelion leaves in a pan of cold water as soon as they come from the market, and wash them thoroughly. Then shake off the moisture and set in a very cold place until ready to serve. To make the salad, place the leaves in a chilled salad bowl, cover

with chopped, hard-boiled egg, a few shavings of young white onions, and moisten with a good French salad dressing.

Swiss Salad

Have some hearts of lettuce of medium size and cut them in half, allowing a half to each person. Put on individual salad plates and have the cut side upward, hollowing it slightly by cutting away some of the heart with a very sharp, thin knife. Make four or five small balls of eggs and cream cheese, the size of marbles, and arrange on each nest, and pour over each a tablespoonful of red Bar le Duc preserve. Serve with French dressing in which a little mustard is a decided improvement.

Fresh Beet Salad

Cook young beets, remove the skins, slice around very thin while hot, and arrange in a deep dish with salt, pepper, a laurel leaf, and a few cloves. Marinate in this several hours, then remove, drain, and serve on lettuce leaves with French dressing poured over.

Cheese Salad

Dissolve half a tablespoonful of gelatine in two tablespoonfuls of boiling water, and when cold beat into half a pint of chilled cream that has been whipped solid and to which has been added a quarter pound of grated American cheese, one tablespoonful of chopped nuts, and paprika to taste. Pour into a square mould, chill, and serve on lettuce leaves with French dressing, or mayonnaise garnished and with dates.

Potato Salad

To one quart of boiled potatoes, cut in cubes, add one and a half teaspoonfuls of salt, scant saltspoonful of pepper, three tablespoonfuls each of oil and vinegar. After adding the salt, pepper, and oil, mix the various ingredients together thoroughly, then add the vinegar and mix again. Pile the marinated cubes in a mound in the salad bowl. Mark out the surface of the mound in four quarters with capers, fill in two opposite quarters with chopped beets; chopped whites of eggs in one, and sifted yolks of eggs in the other opposite quarters. Finish with an edge of parsley, or head leaves of lettuce.

Spinach Salad

Cook one-half peck of spinach in a half cup of boiling salted water until tender. Drain and chop very fine. Season to taste with salt, pepper, lemon juice, and oil or butter. Pack the spinach in small-sized moulds filling them about two-thirds full. When ice cold turn out onto slices of tongue and lettuce leaves. Garnish with hard-boiled eggs cut lengthwise into eighths, sifted yolks of eggs, and a star of mayonnaise on top.

Poinsettia Salad

Lay round slices of pineapple on crisp lettuce leaves; cut Spanish red peppers into petal-shaped strips, and lay five on each slice of pineapple filling the middle with oil, mayonnaise dressing, and placing a ball of cream cheese on top. Sprinkle the cheese top with paprika and serve.

Egg Salad

On crisp lettuce leaves lay halves of hard-boiled eggs that have had the yolks creamed with the following mixture and been made into balls and placed in the white shells:

One teaspoonful of mustard.
One-half teaspoonful of salt.
One teaspoonful of sugar.
One teaspoonful of minced parsley.
One tablespoonful of Spanish pepper.
One tablespoonful of heavy cream.
One tablespoonful of olive oil.
Serve with mayonnaise dressing.

Cabbage and Green Pepper Salad

Soak half a cabbage in iced salted water for two hours to ensure crispness. Shred the cabbage and three large green peppers after the seeds are removed and mix well with French dressing. Arrange on lettuce leaves, chop two large Spanish red peppers, and strew over tops of each portion, then add the same amount of pecan nuts that are cut fine. Serve with boiled mayonnaise dressing.

Asparagus Salad

Arrange stalks of fresh asparagus on lettuce leaves that have been mixed with French dressing; make cheese balls of one cream cheese and the same quantity of Roquefort cheese mixed with a tablespoonful of heavy cream, a dash of red pepper, and two or three sprigs of chives minced fine. Serve on same platter or pass with the salad.

Tomato Salad (1)

Peel very crisp cold tomatoes; arrange on lettuce leaves after having removed the hearts of the tomatoes and filled them with very small bits of hearts of celery mixed with creamed cheese, a teaspoonful of horse-radish, and enough mayonnaise to make quite soft; a few drops of onion juice if liked.

Tomato Salad (2)

Have in salad bowl in which the ice-cold lettuce is placed one-half cup of French dressing, and mix it with the lettuce. Peel very ripe and very small tomatoes and place in the bowl with the lettuce and as many hard-boiled eggs as desired sliced and arranged; with them serve mayonnaise or Russian dressing, and just before serving grate one crisp cucumber into the bowl.

Tomato Jelly Salad

One pint of tomato juice.
Three-fourths box of gelatine.
One cup of cold water.
Head of lettuce.
Salt and pepper.

Soak gelatine in water until soft; add hot tomato juice that has been seasoned to suit taste, and mould; serve with boiled cream mayonnaise dressing or add one-half cup of whipped cream to mayonnaise dressing just before serving.

Hot String Bean Salad

Cook until very tender, and add two tablespoonfuls of butter, two tablespoonfuls of lemon juice, two

tablespoonfuls of cream; salt and pepper. Serve very hot.

Cream Cheese and Bar-le-Duc

Make cheese balls of cream cheese by adding cream to form them. Place two balls in a leaf of lettuce that has been dressed with French dressing. Serve glass of Bar-le-Duc with the salad. Orange marmalade may be used for variety. Apricot jelly is excellent.

Fruit Salad

Three bananas.
Three peaches.
Three oranges.
Three slices of pineapple.
One-half cup of dates cut in three parts.

Cut all fruit in pieces the size of a nutmeg, mix with boiled dressing, and serve with cheese balls on dressed lettuce.

Spring Salad

Line a chilled salad bowl with dried, crisp white lettuce leaves. Have ready one and a half cups of cooked French peas and blend lightly with one tablespoonful of chopped mint leaves, two slices of minced fresh cucumber, half a cup of shredded cress, and one slice of minced white onion. Moisten with a little mayonnaise. Pass orange marmalade.

Frozen Salad

One-half pint of mayonnaise or cooked salad dressing.

Three cakes of cream cheese.
One can of crushed pineapple, drained.
One can of white cherries, drained.
One-half pint of cream, whipped.

Blend dressing and cheese well, add fruit, and fold into cream. Put into a mould and pack in ice and salt. Let stand for four hours. Serve with cheese straws. The salad should not be frozen so hard that the fruit will be hard lumps.

Green Pea Salad

Press a quart of canned peas through a fine wire sieve. Dissolve a boxful of gelatine in a quarter of a cupful of cold water. Add a quart of boiling water, beat it, take it from the fire, add the peas, salt, pepper, and a quarter of a teaspoonful of onion juice, and mould in individual moulds. Serve on lettuce leaves with mayonnaise.

Bird's-Nest Salad

Take some of the cooked spinach left from dinner and chop it, season with pepper, olive oil, and lemon juice; fashion this into small nests, and, with your butter paddles, shape some small eggs from a dish of cottage cheese. Three eggs in each nest make a pretty as well as satisfying effect.

Chard Salad

Cook chard in boiling salted water till tender, drain and chop very fine, season to taste, with salt and pepper, a little lemon juice, and very little oil. Pack the chard in small moulds filling them about two-thirds

full. Serve icy cold. Turn on slices of cold ham and lettuce leaves. Garnish with hard-boiled eggs cut lengthwise into eighths, and a star of mayonnaise on top.

Shad Roe Salad

Select one large or two small roes and parboil them in slightly salted water until cooked, but not soft enough to break. Drain, cool, dice, dust with pepper and salt, and marinate in a mixture of lemon and onion juice and a half bud of garlic, two tablespoonfuls of Tarragon vinegar, three cloves, and a bay leaf. Drain, add a cup of coarsely chopped watercress, and serve in deep, dry lettuce leaves.

Salmon Salad

One pound of salmon (canned is good).
Three stalks of chopped celery.
One and one-half cups of cold water.
Two and one-half teaspoonfuls of gelatine.
Three bay leaves.
One chopped green pepper.
One-half cup of chili sauce.
Juice of one-half lemon.
One-half cup of vinegar.
Five whole pimentos.
Mayonnaise.

Remove skin and bone and shred fine. Chop the pimentos, celery and green pepper. Soak gelatine in half a cup of water. Cook vinegar, cup of water, bay leaves, and whole peppers together for fifteen minutes. Pour over gelatine, stir well, and strain. Pour over

salmon. Add one-half cup of mayonnaise, the chili sauce, lemon juice, and salt. Mix and place in mould to harden.

Celery Salad

To prepare the celery jelly, which may be used to advantage either in making salad or as a garnish, chop sufficient celery to make three cupfuls and place in a saucepan with two slices of onion, stuck with two cloves, half a bay leaf, two cupfuls of water, a scant half teaspoonful of salt, a quarter of a teaspoonful of paprika, and a tablespoonful of parsley. Simmer for twenty-five minutes, strain, and for a cupful and a half of the liquid add one chicken bouillon cube and a scant tablespoonful of gelatine softened in two tablespoonfuls of cold water. When the gelatine is dissolved, tint with a few drops of green coloring matter.

Raisin Salad

Wash one cupful of large raisins and soak overnight in cold water. In the morning they will be plump. Drain and seed and put in the ice-box until wanted. Mix when ready to serve with an equal quantity of finely chopped celery and half a raw apple cut in dice. Toss together with a tablespoonful of lemon juice and one tablespoonful of sugar, a drop of tabasco, and half a teaspoonful of salt. Serve on nests of lettuce leaves and cover with mayonnaise.

Indian Salad

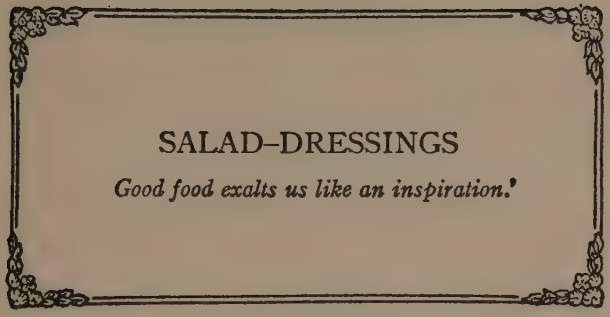
One head of lettuce.
The hearts of two bunches of celery.

Four large slices of ginger from sweet Indian chutney, shredded, and two carrots. Put them through meat grinder.

Use French dressing, adding one tablespoonful of chutney.

Mayonnaise Fish

Take one pound of cold boiled haddock or halibut. Cut into pieces about one inch in size and mix with it the following dressing: The yolks of four hard-boiled eggs rubbed to a smooth paste with either soft butter or olive oil; add enough salt, pepper, and mustard to give it a pure flavor, then add two teaspoonfuls of sugar and five tablespoonfuls of vinegar, or half vinegar and half lemon juice. The mixture must be thoroughly beaten, and, just before time to serve, mix with the sauce the beaten white of one egg; garnish with olives and radishes and crisp lettuce.



SALAD–DRESSINGS

Good food exalts us like an inspiration.'

SALAD-DRESSINGS

Mayonnaise Dressing

One teaspoonful each of mustard, salt, and sugar, a few grains of cayenne pepper, the yolks of two eggs, two tablespoonfuls each of vinegar and lemon juice, and one and one-half cups of oil. Mix dry ingredients, add egg yolks, and when well mixed add gradually the oil, drop by drop at first. Stir constantly. As the mixture thickens, thin with vinegar or lemon juice. Add oil and acid alternately until all is used, beating constantly. All the ingredients should be kept cold while making this dressing. A good method to follow is to place the bowl in which the dressing is being mixed in a pan of chopped ice. In making mayonnaise with oil, try beating the white of the egg to a stiff froth and adding to it.

French Dressing

Two tablespoonfuls of Tarragon vinegar or lemon juice.

One-third teaspoonful of salt and dash of red pepper.

Put into a pint jar with six tablespoonfuls of best olive oil and shake until all is well blended.

Roquefort cheese is an excellent addition to French dressing to use with most vegetables. Cream the cheese with oil into a very smooth paste and add to French dressing.

Roquefort Dressing

Seven tablespoonfuls of Roquefort cheese.
One-quarter cup of olive oil.
One-quarter cup of chili sauce.
One tablespoonful of vinegar or lemon.
One teaspoonful of table mustard.
Salt, pepper, and paprika to taste.

Mash the cheese smooth. Add mustard, salt, pepper; add the olive oil slowly, stirring all the time. When thick add the sauce.

Russian Dressing

One-half cup of olive oil.
One tablespoonful of vinegar.
One tablespoonful of lemon juice.
One teaspoonful of grated onion.
One teaspoonful of Worcestershire sauce.
One-half teaspoonful of mustard.
Three teaspoonfuls of chili sauce.
One teaspoonful of minced green pepper.
Two tablespoonfuls of minced parsley.
One-half teaspoonful of salt.
Few grains each of white pepper and paprika.

Mix together dry ingredients. Beat into oil and serve at once, or put into a glass jar and shake to mulsify it before using.

Boiled Salad Dressing

Three-quarters cup of vinegar.
One-half cup of water.
Four tablespoonfuls of butter.
Three eggs.

One-half teaspoonful of mustard.
One teaspoonful of flour.
A bit of pepper.
Four tablespoonfuls of sugar.
Half teaspoonful of salt.

Boil all together and keep stirring until cooked. It takes about five minutes in a double-boiler.

For fruit salad about two tablespoonfuls of dressing to a pint of cream (whipped). Use less cream for a tart salad.

Excelsior Cream Dressing

One cup of best olive oil.
One-half cup of sweet cream whipped to froth.
One teaspoonful of mustard wet with vinegar.
One teaspoonful of salt.
Beaten yolks of two eggs.
Four tablespoonfuls of vinegar.
Juice of one lemon strained.
Two tablespoonfuls of powdered sugar.
A dash of cayenne pepper.

Beat eggs, sugar, salt, mustard and pepper until light; then add, and very gradually, the oil. When the mixture is quite thick, beat in the lemon; beat five minutes before adding vinegar. Just before serving the dressing, add whipped cream. Especially fine for lobster.

Creole Salad Dressing

One-half cupful of olive oil.
Five tablespoonfuls of vinegar.
One teaspoonful of powdered sugar.

One teaspoonful of salt.
Two tablespoonfuls of chopped red pepper.
Three tablespoonfuls of chopped green pepper.
One-half Bermuda onion.
Parsley and lettuce.

Start to prepare the salad at least an hour before you wish to use it. The onion should be chopped fine, and if parsley, also chopped, half the quantity of onion. Care must be taken to remove all seeds from peppers before cutting. Put all material except lettuce in a fruit jar and let stand an hour. Shake for five minutes to mix well. Serve on crisp lettuce. Also good on cold potatoes or meat.

Sour Cream Dressing

One and one-half teaspoonfuls of powdered sugar.
One teaspoonful of mustard.
One teaspoonful of salt.
One heaping tablespoonful of flour.
Dash of red pepper.
One yolk of egg.
One-third cup of vinegar or
Juice of one lemon
One tablespoonful of butter.
Two-thirds cup of thick sour cream.

Mix all dry ingredients, add butter, then egg yolk, next vinegar, and cook in a double-boiler until it thickens, stirring constantly. Cool, and when wanted to use, fold in the stiffly beaten cream. Excellent with shredded cabbage, cucumber or prune and cheese salads.

EGGS

A maxim, too, that must not be forgot;
Whatever be your dinner, 'serve it hot';
Your fine ragouts, like epigrams require
A little salt — but to be full of fire.

Piquant Scrambled Eggs

Cut two small stalks of celery into small pieces, add two slices of minced onion and half a chopped green pepper (the latter with the seeds removed). Cook in boiling salted water for eight minutes; drain and cool. Dredge with seasoned flour and sauté in hot bacon drippings until browned. Beat three eggs lightly, add three tablespoonfuls of catsup, a quarter of a teaspoonful of salt, and a tablespoonful of minced parsley. Mix with the cooked vegetables and stir until the whole is a light, creamy mass in a hot frying-pan.

Perfection Scramble

Put generous amount of butter in the spider (iron spider is best). Melt the butter, but do not let it brown. Then break in the eggs and use care not to break the yolks; add not more than a tablespoonful of milk to an egg; now let the eggs begin to cook before they are stirred, then carefully blend, and while blending add salt and pepper and serve at once.

Scrambled Eggs with Tomato

Cook half a can of tomatoes with a half teaspoonful of sugar for five minutes. Put two tablespoonfuls of butter into cooking-dish; when melted, add one slice of onion and cook three minutes. Remove onion, add the tomatoes when hot, add six eggs slightly beaten, one-half teaspoonful of salt and dash of pepper. Stir until of creamy consistency.

Scalloped Eggs

One and one-half cups of white sauce.

One cup of chopped, cooked white fish, chicken, lamb, or ham.

One-half cup of fine bread crumbs.

Four hard-boiled eggs.

Chop the eggs fine and mix with the meat or fish; put into baking-dish and cover with the white sauce. Melt one tablespoonful of butter and mix it with the crumbs; add crumbs to top of dish and bake fifteen minutes.

Eggs au Gratin

Arrange perfectly formed dropped eggs on buttered toast rounds to fit size of eggs. Serve on platter and pour over them either tomato sauce or yellow Bechamel sauce. Cover with finely grated cheese (one tablespoonful only) and set in oven just long enough to melt the cheese, and serve.

Eggs à la Martin

Butter deep glass pie plate and put into it the following sauce: one tablespoonful of butter melted in a saucepan, but not allowed to brown, add scant tablespoonful of flour, and blend, then add very slowly one cup of rich milk or thin cream; when smooth add four tablespoonfuls of grated cheese; stir well for one minute, then turn into dish. With great care drop into the sauce four eggs and put it at once in the oven; when eggs are set, put a light sprinkling of very finely chopped parsley over top and serve at once.

Jellied Eggs

Use chicken or vegetable soup, and to one quart of the soup use two full tablespoonfuls of gelatine. Make in usual way. Have six eggs boiled hard, removing the yolks by cutting the eggs in halves. Mash the yolks with enough cream, pepper, and salt, with a dash of mustard and red pepper, to make smooth. Fill the whites, place them in a dish with yolk side down, and turn over them the jelly. Unmould. Serve very cold on a bed of lettuce with yolk side up and plenty of mayonnaise dressing.

Eggs Béarnaise

Beat yolks of three eggs very lightly; add three tablespoonfuls of olive oil and two tablespoonfuls of hot water and one-half tablespoonful of Tarragon vinegar or one tablespoonful of lemon juice, one-quarter teaspoonful of salt, and a dash of red pepper. Cook over hot water three minutes, stirring all the time, until it thickens, and turn at once over six well-poached eggs that have been placed on buttered rounds of toast on a very hot platter, and serve at once.

Eggs La Reine

Boil six eggs ten minutes, then put in cold water for ten minutes, remove shells, and cut eggs in halves the long way. Place the white boats in a bed of finely chopped spinach or Swiss chard, mash the yolks with one heaping tablespoonful of butter, salt, and white pepper, five drops of onion juice, and one tablespoonful of nut meats, one teaspoonful of anchovy paste, and one-quarter teaspoonful of mustard. Pile high in the

white boats and place in a hot oven for five minutes only (just to be sure they are piping hot). Serve with cream sauce.

Spinach with Eggs

Cook one-half peck of spinach and put it through a ricer or strainer; add a tablespoonful of butter, one teaspoonful of flour, salt and pepper to taste, a pinch of sugar (a saltspoonful), and one-half cupful of heavy cream. Put into saucepan and stir over fire to cook about five minutes. Have rounds of toast well buttered, put round of spinach on toast, and a perfectly round poached egg on top. Sprinkle with finely chopped parsley or chives, and serve with white sauce.

Tomatoes with Baked Egg

Remove the skin, cut a slice from the top, and take out the seeds and soft pulp. Season the inside with salt and pepper and butter. Break an egg into each tomato and put on the cover. Put tomatoes in buttered serving-dish and place in oven about twenty minutes. Serve with brown or Béchamel sauce.

Asparagus Omelet

Blend one heaping teaspoonful of butter with the same amount of flour, set over the fire, and, when smooth, add one cup of milk. Stir and cook smooth; add to the sauce one teaspoonful of chopped parsley and take from the fire to cool. Beat the whites and yolks of three eggs separately; add the beaten yolks to the sauce with a dash of red pepper. To the egg and sauce mixture add one cupful of cooked asparagus tips

and the whites of the eggs stiffly beaten. Heat one tablespoonful of butter in an omelet pan and turn in the omelet. When it is set, place in hot oven for five minutes and fold over and serve.

Mushroom Omelet

Have ready some well-cooked mushrooms. Beat two eggs separately; add two tablespoonfuls of milk, a teaspoonful of salt. Melt a tablespoonful of butter in an omelet pan and add the egg mixture. Keep shaking the pan until the egg has browned slightly on the under side, and then place for a few minutes in the oven. Spread the mushrooms over the omelet, carefully clear the omelet from the sides of the pan with a flexible knife, and carefully roll as you would a jelly roll. Be sure to place it on a hot platter, and serve immediately.

Spanish Omelet

Five eggs.
One tablespoonful of finely chopped onion.
One-half green pepper chopped fine.
Four stuffed olives sliced thin.
Two tablespoonfuls of butter.
One and one-half cups of best canned tomatoes.

Simmer the onion, pepper, and olives in the butter three minutes, then add the tomatoes, seasoning it with salt and paprika, and cook until thick. Make the omelet by separating yolks from whites. To yolks add one-half teaspoonful of salt and pepper; four tablespoonfuls of hot water are added to the yolks gradually after they have been beaten until thick. Beat whites until they are very stiff; cut and fold them into the first

mixture of eggs. Heat omelet pan and butter sides and bottom, turn in the mixture and have very evenly spread; cook slowly on top of stove; watch that it is not allowed to burn. When well puffed, put in oven to brown top. Fold and place on hot platter with the sauce over it.

Rice Omelet

Beat the yolks of four eggs until lemon-colored; add one-half teaspoonful of salt, a dash of paprika and one scant cup of well-boiled rice, four tablespoonfuls of milk or cream, and one-half cup of grated cheese. Fold into it the stiffly whipped whites of the eggs and turn into a well-buttered soufflé dish, set in a pan of hot water, and bake in moderate oven until well browned and set. Serve at once with white sauce.

Omelet Soufflé

Yolks of five eggs beaten until thick, season with one-half teaspoonful of salt and a dash of white pepper, then pour this over the stiffly beaten whites of eggs; cut and fold well together and turn all into a buttered dish and bake in a quick oven until well browned, and serve at once with cheese sauce.

DESSERTS

'To make the end more sweet.'

Lemon Pudding

Soak in water one-half minute two thick slices of bread, with crust cut off, and place in buttered dish. Mix the juice of one lemon, one cup of sugar, one-quarter cup of melted butter, beaten yolks of three eggs, one-quarter cup of water, and the grated lemon rind. Pour mixture over the bread, bake in oven for twenty-five minutes, and serve when nearly cool.

Cabinet Pudding

Butter a quart mould, and put a layer of bits of dry cake or delicate crackers at the bottom. On this put a layer of any sort of fruit, bits of orange, canned peach, etc., or a mixture. Fill the mould in this way nearly to the top. Boil a pint of milk with half a cup of sugar, a pinch of salt, and pour on two well-beaten eggs. Pour this over the cake; cover and steam for an hour. Turn out carefully, and serve hot with sauce.

Steamed Date Pudding

Put into the sifter one and three-fourths cups of flour, one teaspoonful of salt, one-half cup of sugar; sift into mixing-bowl and add to this one cup of stoned and cut dates and one-half cup of raisins, and stir well into the flour. Put one teaspoonful of soda into a cup and fill the cup three-fourths full of sour milk; stir well and add to the other ingredients with one-fourth cup of molasses; put in mould and steam two hours. Serve with Sabyon sauce.

Peach Pudding

In a glass baking-dish that has been well buttered arrange peaches from one can, sprinkle with one-half cup of sugar, a little nutmeg, and a few drops of lemon juice, and dot with bits of butter. Then pour over the fruit the following batter: two tablespoonfuls of butter worked into one cup of flour that has been sifted with one heaping teaspoonful of baking powder and one-quarter teaspoonful of salt. Beat one egg well and add to it one-half cup of sugar and two-thirds cup of peach juice and mix with the flour. Be sure to cover the peaches with the batter. Bake twenty minutes in a hot oven. Serve not too hot with cream and sugar or foamy sauce.

Christmas Pudding

Two cups of suet cut very fine.
One and one-half cups of molasses.
Two cups of stoned raisins.
One cup of dates cut in pieces.
Two cups of sour milk, added to them.
Two heaping teaspoonfuls of soda.
One teaspoonful each of salt, cinnamon, nutmeg, and mace.
Flour to mix quite stiff.

Mix in order given, put into two covered dishes, place these dishes or cans in pails of hot water, cover and place in the oven and steam for four hours. Serve with hard sauce.

Sour Cream Pudding

One-half pint of sour cream.
One-half pint of sweet milk.

Three eggs.
Two-thirds cup of sugar.
One and one-half cups of flour.
One teaspoonful soda mixed into the cream.
One teaspoonful of salt.
One-half teaspoonful of vanilla.

Beat eggs separately; put sugar, salt, and egg yolks into bowl, cream, then add milk and cream, then flour and last the whites of eggs. Bake one-half hour. Serve with foamy sauce or chocolate sauce.

Bread and Butter Pudding

Three slices of white bread spread thickly with butter and cut into three pieces each. Put into a buttered baking-dish and sprinkle about them one-half cup of seeded raisins. Over all pour the following custard:

One and one-half cups of milk.
Two-thirds cup of sugar.
Three well-beaten eggs.
Pinch of salt and dash of cinnamon.
Bake until set, and serve at once with hard sauce.

Indian Pudding

Mix three tablespoonfuls of Indian meal with one-half cup of cold water; add to this one-quarter teaspoonful each of ginger, salt and cinnamon and one-half cup of molasses. Scald one quart of sweet milk in double-boiler with one-half cup of brown sugar and one tablespoonful of tapioca; add the meal mixture and cook twenty minutes. Stir frequently, then turn into an earthen dish that has been well buttered. Add

one cup of cold milk after baking one hour and let bake slowly for two and one-half hours. Serve hot or cold.

Rice Pudding

One tablespoonful of uncooked rice.
One quart of milk.
One and one-third cups of sugar.
One and one-eighth teaspoonfuls of nutmeg.
Scant teaspoonful of salt.

Wash the rice and add the other ingredients; pour the mixture into a large baking-dish, and cook slowly in the oven for three hours, stirring frequently. If the pudding is cooked slowly, the milk thickens into a creamy consistency and the rice swells to several times its original size. Serve with hard sauce or cream.

Sunny Southland Dessert

Over one pint of white bread crumbs pour three cups of milk that has been heated. Let stand ten minutes, then add one cup of sugar, one-half teaspoonful of salt, the yolks of three well-beaten eggs, one tablespoonful of butter, and the grated peel of one lemon and one orange. Mix well and put into a well-buttered dish; place this in a dish of hot water and bake until well set. Partly cool and sprinkle with a thick layer of either orange marmalade or strawberry jam. Cover with a meringue and brown delicately and serve.

Butterscotch Tarts

Two eggs beaten light; add two-thirds cup of light brown sugar, two tablespoonfuls of butter. Fill little cake dishes that have been lined with a rich pastry

with the above mixture and bake in a hot oven until properly browned.

Kitty Collins's Pudding

One cup of brown sugar.
One-third cup of butter.
Two eggs.
One cup of milk.
Two teaspoonfuls of cream of tartar and one teaspoonful of soda.
Or three level teaspoonfuls of baking powder.
One-quarter teaspoonful of nutmeg.
One-quarter teaspoonful of cinnamon.
One teaspoonful of salt.
Tart apples.

Cream butter and sugar, add eggs and beat hard until smooth.

Then add other ingredients (except apples) and beat until smooth. Pour into well-buttered pan, and cover with apples that have been peeled and cut into eight pieces, with cores removed; stick the apples into batter in rows until all are used. Sprinkle lightly with powdered sugar and nutmeg, and bake thirty-five minutes. Serve with hard or foaming sauce.

Date Pudding

One box of dates, stoned and cut into small pieces.
Three cups of milk.
A pinch of salt.
Butter the size of a walnut.

Butter a glass baking-dish and put into it all the ingredients with bits of butter over the top. Place in an

oven (not very hot) and let it cook three hours, the first hour with a cover over the dish. Serve with sweet cream.

Old-Fashioned Strawberry Short-Cake

Add to one quart of flour four teaspoonfuls of baking powder and one of salt; sift twice; then rub in two tablespoonfuls of butter, moisten with a cup and a half of milk, knead lightly, roll out one inch thick, and with a sharp knife cut it the size of your baking-pan and bake in a quick oven fifteen or twenty minutes. While hot, cut it apart and butter under part; then cover it thickly with strawberries that have been mashed and sugared. Put on the upper crust, heap more berries over this, dust with sugar, and serve at once. This receipt can be halved.

Peach Pie

A delicious peach pie is this: line a pie plate with rich paste and put a sheet of waxed paper over the lining. Fill it with dried beans and bake until the crust is light brown. The weight of the beans keeps the crust from puffing up as it bakes. When the crust is cool, fill it with canned peaches, drained in a wire sieve for half an hour. Cover them with a cupful of cream, sweetened to taste, beaten stiff, and sweetened.

Chocolate Rice

Add to two cups of hot cooked rice one tablespoonful of Walter Baker's cocoa that has been mixed with two-thirds of a cup of sugar, a pinch of salt, and a pinch of cinnamon. When cold, add one cup of heavy cream

that has been whipped very stiff and seasoned with sugar and vanilla. Serve in glasses.

Pineapple Suprême

Cut into cubes four slices of pineapple and one-half pound of marshmallows and let stand two hours. Just before serving, whip one cup of heavy cream that has been sweetened with one-half cup of powdered sugar, and also one-half teaspoonful of lemon juice. Add the fruit and marshmallows. Garnish the top of the dish you serve it in with strawberries or cherries.

Fruit Trifle

Put a layer of crushed and sweetened fresh fruit — bananas, strawberries, and peaches are delicious — into a baking-dish and cover with crumbled macaroons. Over this pour a boiled custard and cover with a meringue and set in the oven until the meringue is browned. When making a dessert that calls for a meringue and custard, make the custard with the yolks of the eggs only, saving the whites for the meringue.

English Tarts

Take a rich pastry and cover the outside of as many small cake pans (patty pans) as desired and bake to a delicate brown. Fill these shells with the following:

Three egg yolks beaten light.

One cup of sugar.

Two tablespoonfuls of lemon juice and zest of one lemon grated.

Two tablespoonfuls of melted butter.

One-quarter cup of water.

Cook this mixture to a thick cream, add the stiffly beaten whites of the eggs, and fill the shells.

Meringues

One white of an egg makes one dozen meringues and is a good guide.

To one egg white that has been beaten to a very stiff froth add a pinch of salt and one-quarter cupful of granulated sugar; the sugar must be added a few grains at a time and keep beating constantly while adding the sugar. Drop on buttered paper that is placed on a flat tin or board; cook slowly in a cool oven for nearly one hour. When done, if there is any soft center scoop out and fill with whipped cream that has fresh strawberries or peaches cut up and beaten in with it. Canned cherries are excellent. Flavor the cream with powdered sugar and vanilla.

Meringues with ice-cream filling are very nice; also cut up peaches with the ice-cream added and served with preserved strawberries.

Grandmother's Apple Pandowdy

Have a well-buttered deep baking-dish. Fill with good-flavored apples that have been peeled and sliced rather thin. Sprinkle generously with salt and add bits of butter; over the top put one tablespoonful of flour mixed with one and one-half cups of sugar. Place over all a rich baking powder biscuit about two-thirds of an inch thick and bake in a slow oven for one hour. Serve with nutmeg sauce.

Dutch Cobbler

Put in a deep baking-dish three cups of sliced apples, one tablespoonful of butter, three tablespoonfuls of molasses, one cup of sugar, and one tablespoonful of flour, a pinch of salt, and a generous pinch of cloves. Add one-third cup of hot water, and over the top spread rich pastry and bake one hour.

CAKE

'Would'st thou both eat thy cake and have it?'

CAKE

White Cake

One and one-half cups of powdered sugar.
Six egg whites.
Two-thirds of a cup of butter.
Two cups of flour.
Two tablespoonfuls of milk.
One heaping teaspoonful of baking powder.
One teaspoonful of almond extract.

Beat whites of eggs very stiff and combine with sugar and add extract and milk. Mix butter and flour very gradually to keep smooth, the baking powder to be sifted into the flour, then combined with other ingredients. Bake about fifty minutes and frost with boiled frosting.

Apple Sauce Cake

One cup of sugar.
One-half cup of butter.
One beaten egg.
One cup of unsweetened apple sauce.
One-half cup of milk.

Flour to make stiff dough sifted with two teaspoonfuls of baking powder.

One teaspoonful each of cinnamon and clove.

Lastly add one cup each of currants and raisins or raisins and citron, well floured.

Chocolate Cake

Put one cup of sugar, scant one-half cup of butter, and one and one-half squares of chocolate in dish and

set where the chocolate will melt. Add the yolks of two eggs and cream very smooth. Add one-half cup of sweet milk; cream again; add one cup of flour sifted with one teaspoonful of cream of tartar and one-half teaspoonful of soda; cream again; add one teaspoonful of vanilla, then the whites of the eggs beaten very stiff, and bake thirty-five minutes.

Cream Cake

Break two eggs in measuring-cup and fill the cup with heavy cream. Have in the sifter:

One and one-half cups of flour.
One teaspoonful of cream of tartar.
One-half teaspoonful of soda.
One cup of sugar.
One teaspoonful of salt.

Sift twice and put into the mixing-bowl; add eggs and cream and beat very hard until smooth; flavor with one teaspoonful of vanilla or one teaspoonful of orange, and bake in small cake pans or in two square pans; frost top and between with white frosting.

Cocoanut Cake

One cup of butter.
Two cups of sugar.
One cup of milk.
Four eggs.
Two and three-quarters cups of flour.
One teaspoonful of vanilla.
One-half cup of shredded cocoanut.

Mix in regular order; add the cocoanut just before you add the whites of eggs. Bake in square pan and frost with cocoanut frosting.

Caramel Cake

Two cups of flour.
Two cups of sugar.
Two-thirds cup of butter.
Four eggs.
Three-quarters cup of milk.
Three teaspoonfuls of baking powder.
One teaspoonful of vanilla.

Cream butter and sugar and add egg yolks one at a time, continuing creaming. Add milk, then flour in which the baking powder has been sifted, then flavoring. Add last the whites very stiffly beaten. Bake in two pans of same size and spread between and on top caramel frosting.

Fig Cake

One-half cup of butter.
One cup of brown sugar.
Two eggs.
One and one-half cups of flour.
One-half cup of milk.
One-half teaspoonful of cinnamon.
Two teaspoonfuls of baking powder.
One cupful of figs cut fine.
One cup of raisins, or one-half cup of citron.
One teaspoonful of vanilla.
A pinch of salt.

Cream butter and sugar, add well-beaten yolks of eggs, then fruit, and mix well. Put flour, baking powder, and cinnamon in sifter and sift into mixture a little at a time; add milk same way, and last the well-beaten whites of eggs in which the salt has been put;

last add vanilla. Bake in round pan one hour in moderate oven.

Gingerbread

Beat one whole egg. Fill the measuring-cup with one-third melted butter, one-third molasses, and one-third sugar. Mix with egg. Sift one cup of flour, one teaspoonful of soda, one-quarter teaspoonful each of cinnamon, ginger, and nutmeg. Mix flour with liquid, and just before baking stir in one-half cupful of boiling water. Bake quickly.

Sponge Cake (1)

One cup of sugar.
One cup of flour.
Five eggs.

Juice of one-half lemon and the grated rind of one orange. Beat the eggs separately; add the sugar a little at a time to the whites; fold in the beaten yolks with the flour last. Bake one hour in slow oven.

Sponge Cake (2)

Yolks of four eggs.
One and one-quarter cups of sugar.
Four tablespoonfuls of cold water.
One cup of flour (very full).
One and one-half teaspoonfuls of baking powder.
One-half teaspoonful of salt.
One and one-half teaspoonful of cornstarch.
Two tablespoonfuls of orange juice.
Whites of four eggs.
Mix all dry ingredients in the sifter and sift twice.

Beat yolks of eggs until thick; add orange juice and water; add dry ingredients and beat hard until smooth, then last the whipped whites of eggs, fold in very gently. Bake in moderate oven forty-five minutes.

Pound Cake

One-half pound of butter.
One-half pound of sugar.
One-half teaspoonful of grated rind of lemon.
Five eggs, yolks and whites beaten separately.
Two cups of flour.
One teaspoonful of baking powder.
Pinch of nutmeg.

Cream butter. Beat in the sugar and grated rind until fluffy and free from granules. Beat in the yolks. Fold in the whites and add flour, baking powder, and nutmeg sifted together. Bake in a loaf in a moderate oven for one and one-quarter hours.

Devil's Food Cake

One-half cup of butter.
One and one-quarter cups of sugar.
Two eggs.
One and three-quarters cups of flour.
One teaspoonful of salt.
One teaspoonful of vanilla.
One level teaspoonful of soda.
One heaping teaspoonful of cream of tartar.
One cup of sweet milk.
Two squares of melted chocolate.

Put in two pans and bake thirty-five minutes. Frost with chocolate frosting on top and between layers. Add raisins and nuts to frosting.

Christmas Cake

One and one-half cups of sugar.
One cup of molasses.
One cup of butter.
Two cups of seeded and cut raisins.
One cup of seeded and cut dates.
One cup of buttermilk, or sour milk.
Three cups of flour.
Three eggs beaten separately.
Two heaping teaspoonfuls of soda.
One-half teaspoonful of cloves.
One-third teaspoonful of cinnamon.
One-third teaspoonful of mace.
One-third teaspoonful of salt.

Cream sugar and butter; then add fruit, molasses, yolks of eggs, and milk in which the soda has been blended; next, flour with salt and flavoring sifted into it, and last, the egg whites. Bake in one large pan, with open center, or two loaves in a moderate oven one hour, if two pans; longer if one cake.

SMALL CAKES AND COOKIES

'With weights and measures just and true,
Oven of even heat,
Well buttered tins and quiet nerves,
Success will be complete.'

SMALL CAKES AND COOKIES

Sugar Cookies

One and one-half cups of brown sugar.
Two-thirds cup of butter.
Two eggs.
Two tablespoonfuls of milk.
One teaspoonful of cinnamon or ginger.
One-half teaspoonful of soda.
One quart of flour.
Mix in order given, roll very thin, and bake quickly.

Ginger Cookies

One cup of melted butter added to
One cup of sugar.
One cup of molasses and
One-quarter cupful of hot water to which has been added
One teaspoonful of soda.
Mix three teaspoonfuls of baking powder and one heaping teaspoonful of ginger with four cups of flour and stir until smooth. With other ingredients, let it stand half an hour, roll out very thin, and cut in squares and bake quickly.

Mabel's Cookies

One quart of flour.
One cup of butter.
One and one-quarter cups of sugar.
Two eggs.
One tablespoonful of milk.

One teaspoonful of cinnamon.
One teaspoonful soda.
Roll out very thin.

Soft Molasses Cookies

One and one-half cups of molasses.
One cup of sugar.
One cup of buttermilk (or sour milk).
One cup of melted butter.
Two heaping teaspoonfuls of soda.
One heaping teaspoonful of ginger.
One teaspoonful of salt.
Flour to make very soft dough.

Let stand one-half hour and roll out quite thick in long strips, cut in squares, and bake in very hot oven. The secret of these delicious cookies is to have the dough as thin as can be handled. Keep hands well floured in making them.

Breakfast Coffee Pals

Two eggs.
One cup of sugar.
One cup of sour milk with
One teaspoonful of soda.
Two teaspoonfuls of melted butter.
One-half teaspoonful of cinnamon.
One-quarter teaspoonful of nutmeg.

Put all together in order given. Stir into it enough flour to make a thick batter and drop from spoon in hot fat. Make just enough to use at the time they are to be served. Put the remainder in the ice-chest to use when wanted. It will keep for three days.

Brownies

One-half cup of butter.
One cup of sugar.
Two eggs.
One cup of pecan meats cut small.
One and one-half squares of Baker's chocolate.
One cup of flour.
One-half teaspoonful of baking powder.

Melt chocolate and butter together, add sugar and beaten eggs and nuts, and last the flour in which the baking powder has been added, the stiffly beaten whites to be added last. Bake in large pan and cut into squares.

Date Bars

One pound of dates.
One cup of walnut and pecan meats mixed.
One cup of flour.
One teaspoonful of baking powder.
Pinch of salt.
One cup of sugar.
Two eggs, well beaten.
One-quarter cup of melted butter.

Pit dates, cut nut meats. Mix and sift flour, baking powder, salt, and sugar. Add dates and nuts to flour mixture. Mix eggs and melted butter. Combine mixtures and bake in a flat pan for forty minutes. When slightly cool, cut into bars.

Cocoanut Bars

One and one-half cups of flour.
One-half cup of shredded cocoanut.

One cup of milk.
One and one-half teaspoonfuls of baking powder.
One-third cup of butter.
Two-thirds cup of sugar.
One egg.

Cream the butter, add sugar gradually and egg well beaten, and cocoanut. Mix and sift the baking powder and flour, add alternately with milk to first mixture. Bake thirty minutes. Cut into finger lengths, and roll in cocoanut.

Nut Drop Cakes

One-third cup of butter.
One cup of sugar.
Two eggs.
Three-quarters cup of flour.
One teaspoonful of baking powder.
Three-quarters cup of chopped nuts.
One teaspoonful of lemon juice and one of vanilla.

Cream the butter, add the sugar and eggs, well beaten. Sift the flour and baking powder together. Add the first mixture. Then add nuts and lemon juice. Drop from a teaspoon on an oiled baking-sheet, leaving an inch space between them. Sprinkle with chopped nuts and bake.

Oatmeal Macaroons

Beat two eggs lightly and mix in one-half cup of sugar. Add one tablespoonful of melted butter, one-quarter teaspoonful of salt, one teaspoonful of vanilla extract, two and one-quarter cups of rolled oats, and one-half cup of chopped shelled peanuts. Drop from a teaspoon on a well-oiled sheet and bake in a moderate oven.

English Tea Cakes

Sift together two cups of flour, three-quarters cup of sugar, one-half teaspoonful of salt, and two teaspoonfuls of baking powder. Into this mixture work one-half cup of butter, one-half cup of currants, one-half cup of citron chopped fine, one egg well beaten, and two tablespoonfuls of milk.

Make into balls about the size of walnuts, brush the top with beaten egg and dip in sugar. Place in pan about one inch apart, with the egg side up. Bake in moderate oven until slightly brown.

Doughnuts

Two cups of sugar.
Five teaspoonfuls of melted butter.
Two eggs.
One cup of buttermilk, or sour milk.
One-half teaspoonful nutmeg.
One-quarter teaspoonful of ginger.
One-half teaspoonful of salt.
Two even teaspoonfuls of soda.

Blend sugar, salt, nutmeg, and ginger with butter, then drop in eggs, one egg at a time and beat hard. Put the soda in a measuring-cup, add the buttermilk, and let foam, stirring well. Add to other ingredients and use enough flour to make not too stiff dough. Fry in rounds, balls, and twisters. Roll in powdered sugar when served. It is well to fry a few at a time. Put the dough in the ice-chest well covered and it will keep several days; thus one can have perfectly fresh doughnuts more often.

FROSTINGS

'Amiable weakness of human nature.'

FROSTINGS

Boiled Frosting (1)

Boil one cupful of sugar with one-third cup of hot water until it will spin a thread. Pour slowly on the beaten white of one egg and beat until thick enough to spread, add one teaspoonful of butter and one teaspoonful of vanilla.

Boiled Frosting (2) For cake fillings:

Add to half of the above frosting:
One-half cup of chopped raisins, or
One-half cup of chopped figs, or
One-half cup of chopped dates, or dates cut small.
One-half cup of shredded cocoanut, or
One-half cup of shredded nut meats, and put plain frosting on top of cake.

Cocoanut Frosting

One-third teaspoonful of cream of tartar.
Two cups of sugar.
One-half cup of hot water.
Whites of two eggs.
One and one-half cups of cocoanut (shredded).

Boil sugar and water until it will spin a thread from the spoon, pour gradually on the stiffly beaten whites of eggs that have cream of tartar added. Continue beating until thick enough to spread; then add the cocoanut, one-half teaspoonful of orange extract and spread on cake.

Marshmallow Frosting

One and one-half cups of sugar.
One cup of marshmallows.
One-half cup of boiling water.
Two egg whites beaten stiff.

Boil sugar and water without stirring until it will spin a thread. Beat into the whites of the eggs, pouring very slowly while beating; continue beating while the cut-up marshmallows are added; flavor with vanilla and pinch of salt.

Caramel Frosting

One and one-half cups of brown sugar.
One-third cup of hot water.
Whites of two eggs beaten stiff.
One teaspoonful of vanilla.

Boil sugar and water until it will spin a thread. Then pour gradually, while beating, on the white of the eggs. Flavor and add one teaspoonful of butter and beat until thick enough to spread. One tablespoonful of caramel sugar may be added.

Cream Frosting

One cup of powdered sugar.
Two tablespoonfuls of butter.

Cream together and add boiling milk, a few drops at a time until thin enough to spread. Flavor with vanilla or orange.

Chocolate Frosting (1)

One cup of sugar.
One and one-third squares of Baker's chocolate.

Two tablespoonfuls of butter.
One-quarter cup of hot water.

Boil together for six minutes, let stand until partly cooled, flavor with vanilla, and beat until thick enough to spread. If by chance it should be too thick, add cream until the proper consistency.

Chocolate Frosting (2)

Over boiled frosting spread a layer of chocolate that has been melted with

One teaspoonful of butter.
One teaspoonful of hot milk.
One teaspoonful of powdered sugar, well mixed.
(One square of chocolate to be used.)

Chocolate Fudge Frosting

One and one-half cups of sugar.
Three tablespoonfuls of cocoa.
Two tablespoonfuls of butter.
One-quarter cup of milk.
One teaspoonful of vanilla.

Boil eight minutes and beat until creamy; add vanilla and a very small pinch of cinnamon and spread on cake.

Mocha Frosting

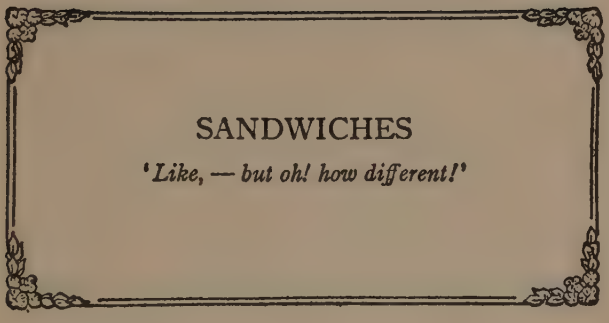
One and one-half cups of powdered sugar.
One-third cup of butter.

Beat together until it is creamy and thin with very strong coffee added a few drops at a time; flavor with vanilla.

Orange Frosting

One cup of powdered sugar.
One tablespoonful of butter.
One egg yolk.
Grated rind of one orange.
One teaspoonful of lemon juice.
One teaspoonful or orange juice.
One-quarter teaspoonful of salt.

Cream sugar and butter, add egg and beat, then salt, grated rind, and juices. If too stiff, add more orange juice. Beat very thoroughly.


SANDWICHES
'Like, — but oh! how different!'

SANDWICHES

Hot Ham Sandwich

Put one pound of cooked ham through food chopper; add four tablespoonfuls of creamed butter, one teaspoonful of mustard, paprika to taste, and mix well.

Cut sixteen slices of bread, quarter-inch slices, spread with a ham mixture eight of them, cover with remaining bread, and press firmly together. Cut each sandwich in three strips or in half.

Beat two eggs slightly and add two cups of milk. Dip sandwiches one at a time in this mixture and sauté in butter until golden brown on each side.

Other meat or marmalade can be used. Half of this recipe is enough for four.

Chicken Salad Sandwich

Between two very thin oblong slices of bread, buttered, place a layer of chicken salad on a lettuce leaf. In making chicken salad for sandwiches, chop the chicken and celery much finer than for ordinary purposes.

Nut and Cheese Sandwich Filling

Mix equal parts of grated cheese and chopped English walnut meats, then season with salt and cayenne. Prepare as other sandwiches.

Lobster Sandwiches

Chop the lobster meat fine; season with salad dressing to which one-half teaspoonful of Worcestershire sauce has been added.

Nut and Raisin

Use half as many nuts as raisins, passing them mixed through a food chopper, then moistening with orange juice before spreading on buttered bread. Rich peach or apricot marmalade may be mixed with the nuts in place of raisins. Thin slices of sponge cake may also be used in place of bread. Cut small. The fragments and crumbs are an excellent base for puddings.

Ripe Olive Sandwich

Stone one-half cupful of ripe olives. Add one sweet green pepper, seeded, and chopped fine or cut into thin slices. Chop together until very fine, then combine with cream cheese which has been mixed to a paste with French dressing. Spread and serve.

Oriental Sandwiches

Cream cheese and chopped dates, sprinkled with chopped peanuts. Use buttered white bread.

Date Sandwich

Stone dates and chop fine. To one cupful of pulp add one tablespoonful of orange juice. Mix well and sprinkle with a little powdered cinnamon. Use whole-wheat bread.

Graham White Sandwiches

Make a filling of pimentos and English walnuts chopped together and mixed with cream cheese and French dressing. Place on slices of white and brown bread, arranged alternately one on top of the other. Press and slice in sticks.

Cheese Fingers

Sprinkle some good pie paste with grated cheese, cut in finger-shaped lengths, and bake in a quick oven, serving hot.

Tomato and Horseradish Sandwiches

One tablespoonful of butter.
One-quarter cupful of grated horseradish.
Tomatoes.
Bread.
One-quarter cupful of mayonnaise.
Salt and paprika to taste.
Parsley.

Mix butter, horseradish, and mayonnaise together. Skin and slice tomatoes, sprinkle with salt and paprika. Spread thin slices of bread with butter mixture and put sliced tomato between; cut into fancy shapes and garnish with parsley. This will make ten sandwiches.

Chicken Sandwiches

One cup of cooked chicken.
Two tablespoonfuls of butter.
One teaspoonful of lemon juice.
One-quarter teaspoonful of salt.
Pinch of paprika.
One tablespoonful of thick cream.

Thin slices of bread and butter. Chop and pound meat until smooth, add butter and mix thoroughly. Add lemon juice, seasoning and cream. Work mixture until smooth, and spread on bread.

Dixie Sandwiches

Cut brown bread with round cutter; butter both slices and spread one with cream cheese thinned with mayonnaise; cover with a layer of firm tomato jelly, sprinkle with chopped parsley and chive, and place other slice of brown bread on top.

Fruit Cheese Sandwiches

To prepare the fruit cheese, mash a cream cheese to a paste and add half a cup of minced candied cherries, three tablespoonfuls of chopped nuts, and three minced figs. Moisten with thick cream to form a paste and use between lightly buttered slices of graham bread.

Honor Sandwiches

Chop two-thirds of a cup each of stuffed olives, diced celery, and pecan nuts; add two tablespoonfuls of chutney and blend with mayonnaise. Use as filling for whole-wheat bread, buttered and cut into heart shapes.

Marshmallow Sandwiches

Take thin round crackers and spread with cream cheese. Place a marshmallow on top and dot with a bit of butter. Place in a hot oven just long enough for the marshmallow to puff up, then serve at once. The oven must be piping hot or the marshmallow will flatten and be tough.

Saint Patrick Sandwiches

To two tablespoonfuls of finely chopped mint add two tablespoonfuls of chopped parsley and two tea-

spoonfuls of finely chopped chives. Mix with mayonnaise to which has been added half a saltspoonful of paprika. Spread upon thin slices of fine-grained white bread.

Cucumber and Chives

Peel one cucumber, slice very thin, and marinate in French dressing for one-half an hour; add one teaspoonful of chives, chopped. Spread thin slices of entire-wheat bread with paprika butter, made by rubbing one teaspoonful of paprika in two tablespoonfuls of creamed butter. Then place a layer of cucumber slices, cover with buttered bread, and serve.

Club Sandwich

For foundation usé a slice of golden toast. A crisp lettuce leaf spread with mayonnaise, then a slice of chicken. Next a bit of bacon, crisp, then chicken, more bacon, another leaf of lettuce, and lastly another slice of toast. Place on top a slice of ripe tomato; spread all with mayonnaise. The toast and the bacon should be hot and crisp.

Mint Butter for Sandwiches

Mint butter lends a new flavor to familiar sandwich combinations. Use a cup of fresh mint and the same amount of parsley, pour boiling water over this (to cover) and let stand for five minutes. Mash with a fork and reduce to a pulp, season lightly with salt, paprika, and a bit of sugar and press through a fine sieve. Work into a cup of butter, cool, then use as a spread on thin slices of whole-wheat or graham bread.

The mint butter is delicious with cream cheese and jelly sandwich combinations, with cold sliced lamb and fowl, and with chicken salad mixtures used as a sandwich filler.

BREADS

'Here is bread which strengthens man's heart, and therefore called the staff of life.'

Rusks

Two eggs.
One-half yeast cake.
One-quarter cup of warm water.
One tablespoonful of sugar.

Break yeast cake in cup, add sugar and warm water; let stand one-half hour.

Sift with four cups of flour one-half teaspoonful of salt, two tablespoonfuls of sugar, and a pinch of ginger.

Cream two tablespoonfuls of butter with the yolks of two eggs and add gradually one cup of scalded and cooled milk, the flour mixture and yeast cake, and beat until very smooth; last add the stiffly beaten egg whites. Cover and let rise. When very light, cut down with a knife while adding a cup of raisins cut in pieces; spread evenly in a well-buttered flat square pan. Let rise until very light, sprinkle top with bits of butter, cinnamon, and sugar, and bake in a hot oven. Cut while very hot in squares or fingers and serve at once. Excellent with coffee.

Biscuits

Two cups of flour.
One tablespoonful of lard.
One tablespoonful of butter.
One heaping teaspoonful of cream of tartar.
One teaspoonful of soda.
One cup of milk.
One teaspoonful of salt.

Make in usual method. Cut in triangles, brush the tops with milk, and bake in a very quick oven.

Orange Bread (1)

One cup of milk.
One-half yeast cake.
One teaspoonful salt.
Two tablespoonfuls of butter.
Three tablespoonfuls of sugar.
One orange.
One egg, and flour.

Scald and cool milk, add the yeast cake and salt and sugar, add one and one-half cups of flour, let rise and cut down. Now add the egg that has been beaten and the orange skin and all that has been put through a meat chopper, using the finest knife, being sure to remove seeds; add enough flour to knead, put into pan, let rise, and bake one hour.

Orange Bread (2)

One small glass of orange marmalade.
Two tablespoonfuls of butter.
One cup of sweet milk.
One egg.
Five teaspoonfuls of baking powder.
One teaspoonful of salt.
Three cups of flour.

Put flour, baking powder, salt, and sugar in sifter and sift into bowl. Beat egg, stir into the marmalade with the milk and melted butter, and add to the flour mixture and beat very hard for five minutes; place in pan and brush with butter and bake one hour.

Boston Brown Bread

Three cups of graham flour.
One-half cup of white flour.
One teaspoonful of salt.
Two-thirds cup of molasses.
Two and one-half cups of buttermilk or sour milk.
Two heaping teaspoonfuls of soda.

Mix dry ingredients, add molasses and the milk that has been mixed with soda to foam. Steam three hours or more will improve flavor

Water Bread

One cup of water, two cups of milk, three cups of flour. Beat ten minutes. Bake in gem pans having the pans very hot. Have hot oven.

Hominy Cake

One full cup of boiled hominy, two-thirds pint of sweet milk, one egg beaten a little, one and one-third cups of flour, one-half teaspoonful of salt. Add milk to the beaten egg, then put in the hominy and salt. Beat well to avoid lumps. Add flour, but do not stir much after flour is put in. Butter a shallow pan, pour in the mixture, and bake in a hot oven until very well browned.

Blueberry Muffins

One-quarter cup of butter.
One-third cup of sugar.
One egg.
Four teaspoonfuls of baking powder sifted with flour.
Two-thirds teaspoonful of salt.

One cup of sweet milk (scant).
One cup of blueberries.
Two and one-half cups of flour.
Mix in order given.
Bake quickly.

Breakfast Muffins

Blend together two tablespoonfuls of melted butter, three tablespoonfuls of sugar, and one egg. Add three-fourths cup of milk. Sift twice two cups of pastry flour with two heaping teaspoonfuls of baking powder and a dash of salt; mix thoroughly with the butter, sugar, egg, and milk. This quantity makes one dozen muffins. Bake in well-buttered, heated muffin pans and serve hot with maple syrup.

Cheese Biscuit

Beat one egg; add to it one-half cup of grated cheese, add this to a biscuit dough made as follows:

Two cups of flour.
Two tablespoonfuls of butter worked into the flour.
Five even teaspoonfuls of baking powder sifted in the flour with a half teaspoonful of salt.

Mix with one scant cup of milk; add a little more flour if too soft. Cut in rounds.

Bake in very quick oven.

Tea Muffins

One-quarter cup of butter.
One-half cup of sugar.
One cup of milk.
One-half teaspoonful salt.

Three teaspoonfuls of baking powder.
Two eggs.
Two cups of flour.
Bake in very quick oven.

Graham Muffins

One and one-half cups of flour.
Two-thirds cup of Graham flour.
One cup of sour milk.
Two tablespoonfuls of brown sugar or one-third cup of molasses.
One egg.
One teaspoonful of salt.
One teaspoonful of soda.
One teaspoonful of cream of tartar.
Two tablespoonfuls of melted butter.
Bake twenty-five minutes in hot oven.

Oatmeal Gems

One egg.
Two tablespoonfuls of brown sugar.
One-half teaspoonful of salt.
Two tablespoonfuls of melted butter.
Four teaspoonfuls of baking powder.
One and one-half cups of flour.
One cup of cooked oatmeal.
Bake quickly.

French Tea or Breakfast Rolls

Dissolve one yeast cake in one-third cup of luke-warm water with one tablespoonful of sugar one-half hour, and add to the following:

One cup of milk that has been scalded and almost cold.

One-quarter cup of sugar.

One teaspoonful of salt.

One-quarter cup of butter.

A pinch of mace.

The yolk of one egg.

Stir well and add one and one-half cups of flour and beat hard for two minutes. Cover and let rise until light. Cut down, add the lightly beaten white of the egg, then enough more flour to knead. Let rise again and make into any shape desired. Let rise until very light; brush the tops with the following mixture; yolk of one egg, one tablespoonful of sugar, two tablespoonfuls of strong coffee. Bake and brush again with the same mixture.

Bran Bread with Nuts

Two tablespoonfuls of butter.

One-half cup of sugar.

Two cups of sweet milk.

One cup of chopped nuts.

Two cups of bran.

One teaspoonful of salt.

Two and one-half cups of flour.

Four teaspoonfuls of baking powder.

Beat egg, butter, sugar, and salt together, add nuts and milk, sift baking powder with flour, and stir in thoroughly, bran last. Bake in two loaves for one hour.

Corn Bread

Two eggs.
One and one-half cups of flour.
One-half cup of corn meal.
Four teaspoonfuls of baking powder.
One-half teaspoonful of salt.
One-half cup of sugar.

All these, except eggs, put into the sifter and in the mixing-bowl have ready yolks of two eggs well beaten mixed with one cup of sweet milk. Mix with other ingredients and add one-third cup of melted butter, beat hard, and last fold in the stiffly beaten whites of eggs. Bake in buttered shallow pans or in gem pans.

Salad Sticks

Scald one cup of milk and add to it while hot one-half cup of butter, two tablespoonfuls of sugar, and one teaspoonful of salt; when cool add one yeast cake that has been broken into three tablespoonfuls of water with one teaspoonful of sugar, and let stand until it is foaming. Next add the well-beaten white of one egg, then three cups of flour and beat until smooth. Let rise, cut down, and let rise again; shape sticks in long pencils, let rise, brush with butter and grated cheese, and bake.

Cream Scones

Put into the sifter two cups of flour, one tablespoonful of sugar, one teaspoonful of salt, four teaspoonfuls of baking powder. Sift into the mixing-bowl; work into it two tablespoonfuls of butter. Beat two eggs and mix with one-half cup of cream and cut well into the mix-

ture using a knife to do the work. Cut with a crescent cutter, brush the tops with melted butter mixed with sugar, and bake quickly.

Fruit Biscuits

Make as for baking powder biscuits. Roll to one-half inch thickness one-half of the dough and sprinkle with blueberries, raisins, currants, or chopped dates; add a slight sprinkling of cinnamon and two tablespoonfuls of sugar. Lay the other half of the dough that has been rolled out to the same size over this and press together with care and cut in small rounds. Brush tops with milk and bake very quickly.

Waffles

One and three-quarters cups of flour.
Three teaspoonfuls of baking powder.
One teaspoonful of salt.
One cup of milk.
Three eggs.
Two tablespoonfuls of butter.

Mix dry ingredients and add egg yolks that have been beaten with milk and butter to this, and last the very well-beaten whites of the eggs. Bake on waffle irons to a delicate brown. Serve very hot, add more milk if too thick.

Rice Waffles

Scald one and three-quarters cups of milk and pour it over one tablespoonful of butter, two tablespoonfuls of sugar, and small saltspoonful of salt. When lukewarm, add one-quarter yeast cake dissolved in one-quarter

cup of lukewarm water. Beat in one pint of well-sifted flour thoroughly, then add one cup of warm boiled rice and two eggs beaten separately. Let rise and bake on well-buttered waffle irons.

Potato Pancakes

Three medium potatoes peeled and grated.
Two eggs well beaten.
Dash of pepper, and salt.
One cup of sifted prepared flour.
Mix in order given. Bake on hot griddle. Serve very hot with butter or meat gravy.

PUDDING–SAUCES

'Sharpen with cloyless sauce his appetite.'

Strawberry Sauce

Beat one-half cup of butter until creamy, add one cup of powdered sugar gradually and beat until very smooth, then the stiffly beaten white of one egg, and, just before serving, one cup of mashed fresh strawberries. Excellent with hot boiled rice.

Hot Chocolate Sauce

One and two-thirds cups of milk.
One and one-half tablespoonfuls of cornstarch.
One and one-half cups of powdered sugar.
One and one-half squares of Baker's chocolate.
Two tablespoonfuls of butter.

Cook milk and the cornstarch, that has been diluted with cold milk, in double-boiler for ten minutes; add the chocolate that has been melted over hot water with the sugar and butter; stir until well blended, add pinch of salt and one teaspoonful of vanilla, and if liked a pinch of cinnamon.

Lemon Sauce

One cup of sugar.
One-quarter cup of butter.
One cup of boiling water.
Three tablespoonfuls of lemon juice and a few gratings of rind.
Yolks of three eggs.

Cream butter and sugar and egg yolks, then add

gradually the boiling water and cook over boiling water until thick enough; add lemon juice and rind. Serve with apple pudding.

Richelieu Sweet Sauce

Boil one and one-half cups of sugar and one and one-half cups of water five minutes; add two teaspoonfuls of cornstarch or arrowroot mixed with a little cold water, and cook until clear. Remove from the fire and flavor with the juice of one lemon, two tablespoonfuls of shredded almonds and candied cherries, one tablespoonful of orange juice, and two tablespoonfuls of butter.

Nutmeg Sauce

One and one-half cups of boiling water.
One and one-third cups of sugar.
One and one-half tablespoonfuls of butter.
Two tablespoonfuls of flour.
Pinch of salt.
One-half teaspoonful of lemon or vanilla, or both.
One-third teaspoonful of nutmeg.
Make in the usual way.

Maple Sauce

One cup of sugar.
One cup of water.
One tablespoonful of lemon juice.
One tablespoonful of maple flavoring.
One teaspoonful of cornstarch.

Heat one tablespoonful of sugar in frying-pan, stir continually; when brown add water and boil; add re-

mainder of sugar, cornstarch mixed with a little cold water, lemon juice and maple flavoring; boil three minutes and serve hot. Add butter if liked.

Molasses Sauce

One cup of sugar.
One-half cup of molasses.
One tablespoonful of vinegar.
Two tablespoonfuls of butter.
One teaspoonful of lemon juice and a dash of cinnamon.
Yolk of one egg.

Cook sugar, molasses, vinegar, and butter five minutes. Stir in well-beaten egg yolk, add flavor, and serve.

Foamy Sauce (1)

Six tablespoonfuls of butter.
One cup of powdered sugar.
Three eggs.
One teaspoonful of vanilla extract.
Two tablespoonfuls of boiling water.

Cream butter, add sugar slowly, beating continually; beat egg yolk until thick and add gradually; beat well; add stiffly beaten egg white, flavoring, and water. Before serving heat over boiling water five minutes, stirring constantly.

Foamy Sauce (2)

Make as nutmeg sauce and add just before serving the stiffly beaten whites of two eggs. Omit nutmeg and use any desired flavor.

Hard Sauce

One-third cup of butter.
One and one-third cups of powdered sugar.
One teaspoonful of vanilla.
Four tablespoonfuls of hot milk.

Cream butter and sugar, flavor, then add a few drops at a time the boiling hot milk, and beat until very smooth.

Country Sauce

One-quarter cup of cream.
One-half cup of butter.
One cup of brown sugar.
One teaspoonful of vanilla.
One-third teaspoonful of salt.

Add cream a drop at a time to the creamed butter and sugar.

Wine is excellent as flavor.

Note: When making thickening for gravies or sauces, put one tablespoonful of butter into a saucepan with two tablespoonfuls of flour; place on the stove. While the butter melts, stir in the flour and add the desired quantity of hot milk or water. A perfectly smooth gravy or sauce will result.

ICES

'He hath indeed better bettered expectation.'

ICES

Fruit Ice

Three bananas.
Three oranges.
Three lemons.
Two cups of sugar.
Three cups of water.
Pinch of salt.

Rub peeled bananas through sieve, add strained juices of oranges and lemons, salt and sugar. Let stand until sugar dissolves. Pack in mould. Add salt and ice and freeze.

Orange Ice

One and one-half pints of heavy cream, whipped.
Two cups of sugar.
Juice of six oranges.
Juice of one lemon.
Pinch of salt.

Whip cream. Use juice and some of the pulp of oranges and add sugar, salt, and lemon juice; stir well until the sugar has been taken up into the juice. Fold into the cream and pack in ice and salt for three and one-half hours.

Frozen Salad

One can of peaches and one can of pineapple. Cut the peach and pineapple in very small pieces. Put into a mould with enough of the peach juice to cover the fruit. Place in ice and salt three hours.

Sauce: Scald one and one-half cups of the fruit juice of the peach and pineapple; add two eggs; cook until like custard, then add juice of one-half a lemon, a little salt, and a shake of paprika. When cold add one cup of whipped cream.

Peanut Brittle Mousse

One quart of cream, whipped.

One and one-half cups of sugar.

One-half box of gelatine.

One cup of peanut brittle put through the coarse knife of the meat chopper.

Pinch of salt.

Three tablespoonfuls of hot water.

Two tablespoonfuls of cold water.

One teaspoonful of vanilla extract.

Fold the sugar into the whipped cream, then the gelatine that has been soaked in cold water and dissolved in the hot water, and let cool thoroughly. Next fold in the nuts, salt, and flavoring. Pack in salt and ice for four hours.

Plombière Cream

Three-quarters of a cupful of shelled almonds are taken, allowing one bitter almond for every ten sweet ones, put in boiling water to blanch, dried after peeling, and pounded fine in a mortar, adding gradually one pint of sweet cream. This is put in a saucepan on the fire and heated, but not allowed to boil, and when well warmed the mixture is passed through a purée sieve. Six eggs are mixed with one and one-quarter pounds of sugar and stirred until yolks become light-colored; then

the warmed almonds and cream are added and put back on the fire, stirring until thick. A charlotte mould is prepared and the cream poured into this. It should not be full. It is covered with a sheet of white paper, the cover put on and packed in ice and salt, and when it has begun to freeze, it is removed, the top carefully removed that no salt may get in, the cream stirred smooth with a wooden spatula, and one-half cup of stiff whipped cream is added, mixed well with the other mixture and then allowed to stand four or five hours, keeping the ice above the lid. It should not be disturbed until removed from the ice and salt to serve. Chopped candied fruit and a little orange peel may be added if liked, or used as a garnish when it is turned out upon the serving-platter.

Orange Charlotte

One heaping tablespoonful of gelatine.
One heaping cup of sugar.
Three tablespoonfuls of lemon juice.
The pulp and juice of four oranges.
Whites of three eggs.
One-third cup of cold water to soak the gelatine in and one-half cup (scant) of boiling water.
Two cups of whipped cream.

Dissolve the soaked gelatine in the hot water, add sugar and stir well, then add fruit juices, let stand until cool, beat with whisk until frothy, then add whites of eggs that have been beaten very stiff, and last fold in the whipped cream. Put into a mould and chill for four hours, or until thick enough to cut.

Cranberry Ice

Cook three cups of cranberries in two cups of water for ten minutes and strain through a sieve, being sure to get all the pulp and reject the skins; add to the cranberries two cups of sugar and the juice of one lemon and let cool. Whip the white of one egg and add to the stiffly whipped cream (one cup before it is whipped), fold into the cranberry and pour into mould. Pack in salt and ice for three and one-half hours.

Maple Mousse

Two eggs.

Two-thirds cup of maple syrup.

One cup of heavy cream.

One teaspoonful of vanilla.

Beat eggs well, add syrup and a pinch of salt, cook in a double-boiler until thick, and cool, then fold in the whipped cream flavoring and one-half cup of nut meats that have been blanched and sliced. Pack in a mould in ice and salt for three and one-half hours.

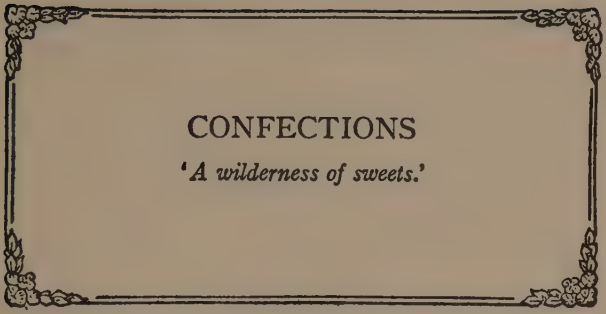
Apricot Bisque

Three cups of canned apricots cut into small pieces (or one can) and use all the juice.

Two cups of sugar.

Two cups of whipped cream.

Add enough water to the juice to make about four cups, and cook this with the sugar eight minutes; add a pinch of salt and one tablespoonful of orange juice; add the fruit and cool, then freeze.



CONFECTIONS

'A wilderness of sweets.'

CONFECTIONS

Chocolate Fudge

Three cups of sugar.
One cup of milk.
Two squares of chocolate.
One-half cup of butter.

Cook until it will form a soft ball in cold water, add a teaspoonful of vanilla and let stand without stirring until perfectly cold, then beat until creamy and turn into pan and mark in squares.

Brown Sugar Nougat

Three cups of brown sugar.
One cup of heavy cream.
One-third teaspoonful of salt.
One cup of nut meats.
One teaspoonful of vanilla.

Cook until it will form a soft ball in cold water, beat until it is too thick to beat longer and turn into pan that has been well buttered, let cool, turn out, and mark in squares.

Cream Candy

One pound of granulated sugar.
One-half cup of water.
One-quarter teaspoonful of cream of tartar.
Two teaspoonfuls of vinegar.
Two tablespoonfuls of butter.
Two teaspoonfuls of vanilla.
Boil to 290° F. When ready, cool and pull until white.

French Creams

One cup of butter.
Two and one-half cups of powdered sugar.
One teaspoonful of vanilla.
One and one-half squares of Baker's chocolate.

Cream butter and add sugar and cream until perfectly smooth, add vanilla and pack in a buttered pan. Melt chocolate over hot water with one teaspoonful of sugar and one teaspoonful of boiling water and spread over the top of the cream. Let it get perfectly hard and cut into squares; place each square on oil paper.

Panoche

Two cupfuls of brown sugar.
One-quarter cupful of milk.
One tablespoonful of butter.
One cupful of walnut meats.
One cup of raisins.
One teaspoonful of vanilla.

Boil the sugar and milk to 236° F. (a soft ball when tested in water), add the butter and nuts and beat until creamy. Add raisins. Pour into the pan. When cold remove the entire sheet of candy and cut into squares with a sharp knife. This method breaks the candy much less than marking in the pan and removing the separate pieces. If the candy sticks to the pan, heat the pan slightly by placing it over a low flame for a few seconds.

Sultana Caramels

Three cups of sugar.
One cup of milk.

Two squares of Baker's chocolate.
Three tablespoonfuls of butter.
One-half cup of Sultana raisins.
Pinch of salt.
One teaspoonful of vanilla.

Cook sugar, milk, chocolate, and butter until it will form a soft ball when tested in cold water, add raisins and flavoring and salt, and beat until creamy. Turn into buttered pan, cool, and cut into squares.

Stuffed Dates

Stuffed dates are perhaps as good as any kind of confection, and they are easy to make and comparatively cheap. Get the best dates and do the work neatly. Use a silver knife to remove the stones and have the various stuffings ready to slip into place. Then press the edges of the dates together and roll them in granulated sugar. Candied ginger, walnut or pecan meats, ginger and nuts, raisins and nuts — all these make delicious fillings.

French Mixed Nuts

Two cups of sugar.

Two cups of nut meats (sliced castaneas and English walnuts of equal parts).

Put sugar in smooth pan and melt to syrup. Pour over nuts.

Candied Grapefruit Peel

Soak peel overnight in salted water. Add one tablespoonful of salt to each quart of water. Drain and place in fresh cold water. Bring to boiling point. Drain

and repeat five times. Weigh peel and take equal weights in sugar. Add one pint of water to each pound of sugar, then cook the sugar and the water for ten minutes. Add juice of one-half lemon to each pint of water. Cut peel into small squares or diamond shapes, or sticks; do not scrape away white part. Cook peel in syrup until clear. If the liquid cooks down before the peel is clear, add more water. Drain on racks and roll in granulated sugar. They should be like a gumdrop in texture, clear and amber color. Do not cook a large quantity at a time. The syrup that is left over may be used to sweeten stewed fruits for griddle cakes or waffles.

JELLY AND CONSERVES, ETC.

'He rolls it under his tongue as a sweet morsel.'

JELLY AND CONSERVES, ETC.

Orange Marmalade

Three oranges, one good-sized lemon, one grapefruit, cut or sliced very thin, and eleven glasses of water. Let stand overnight. In the morning boil one hour, then add four pounds of sugar. Let stand overnight and boil one hour and twenty-five minutes.

Blueberry Jelly

Cut a large orange in very thin slices and let stand overnight in cold water, to cover. Add the orange and water to three quarts of blueberries, heat slowly, and crush the fruit until the juice runs freely. Drain through two thicknesses of cheesecloth and bring the strained juice quickly to a boiling point. Let cook for seven minutes and add one cupful of heated sugar to each cupful of boiling juice. Let boil for about two minutes, skim well, and pour into heated glasses.

Cucumber Jelly

Peel and slice the cucumber, add a thin slice of onion, one saltspoonful of salt, pepper, and one pint of cold water. Cook gently until tender and strain. Soften one tablespoonful of gelatine in one-half a cupful of water, stir it into the cooked cucumbers and turn into small wet moulds. Chill on ice, and when firm place on lettuce leaves and serve with French dressing or mayonnaise, or serve with cold meat.

Preserved Watermelon Rind

Peel the rind of one-half melon, rejecting all the soft pink part. Chop finely or cut in a meat grinder and place in a bowl overnight with a sprinkling of salt over each layer of rind. In the morning drain off all the liquid and freshen in cold water, washing two or three times. Place on fire in preserving kettle with one cupful of sugar to each cup of rind; let it boil for two hours; add the grated rind of three lemons and the pulp cut into small pieces. Boil one hour more. Seal in small glasses.

Tomato Jelly

Heat to a boiling point one cupful of tomatoes previously cooked and rubbed through a sieve; two tablespoonfuls of mild vinegar, one tablespoonful of gelatine, one-half tablespoonful of sugar, a bit of bay leaf, one slice of onion, one tablespoonful of lemon juice, and leaves from one stalk of celery. Stir until gelatine is dissolved, strain and mould in a small bread-pan. When firm, cut into cubes and serve on lettuce leaves topped with mayonnaise dressing.

Celery Jelly

To prepare the celery jelly, which may be used to advantage either in making salad or as a garnish, chop sufficient celery to make two cupfuls and place in a saucepan with two slices of onion, stuck with two cloves, half a bay leaf, two cupfuls of water, a scant half teaspoonful of salt, a quarter of a teaspoonful of paprika, and a tablespoonful of parsley. Simmer for twenty-five minutes, strain, and for a cupful and a

half of the liquid add one chicken bouillon cube and a scant tablespoonful of gelatine softened in two tablespoonfuls of cold water. When the gelatine is dissolved, tint with a few drops of green coloring matter and mould in any preferred form.

Epicurean Marmalade

Twenty-four ripe peaches.
One can of sliced pineapple, or two fresh ones.
Six oranges.
Seven pounds of sugar.
One lemon.

Peel and cut the peaches into pieces the size of gumdrops; cut pineapple slices in eight pieces, the oranges to be peeled and the pulp only used, and cut in small pieces; the same with the lemon. Add the sugar and mix well with the fruit, let stand overnight. In the morning stir well and put on the back of the range or over a low gas jet, for the first half hour. Stir often, as there is danger of scorching. Cook until thick and seal in glass jars or in glasses with paraffin.

Watermelon Compote

With a sharp knife a small ripe melon is cut in the shape of a basket with a handle, and all the ripe pulp is cut out, freed from seeds and cut in dice. A very thick syrup is made from two and one-half pounds of sugar with one and one-half cupfuls of water cooked down thick until well reduced. The watermelon pulp is packed into the basket again, the syrup poured over after cooling, and the whole packed in a bed of ice to chill, and served very cold.

Orange Marmalade

Eight large oranges.
Six pounds of sugar.
Three grapefruit.
Two lemons.

Slice oranges and grapefruit in very thin slices, removing seed only, then add lemon pulp and put into a kettle with twenty glasses (measuring-glasses) of water; let stand twenty-four hours. Cook lemon rind in two cups of water until it will mash and when cold add to fruit. Now cook one and one-half hours or until the rind of the grapefruit is perfectly soft and has not lost its shape. Let stand twenty-four hours more, but while hot add the sugar and stir to mix well. Cook until it will jelly on a spoon, and five minutes before done add the juice of one more lemon.

Cranberry Sauce with Whole Berries

Boil one quart of water and three cups of sugar ten minutes. Add three pints of cranberries, and let boil up once. Cover, and let set on the back of the range to keep hot without boiling or simmering twenty minutes. Let cool, and serve the next day, when they are at their best.

Apple Charlotte

Cut the soft part of three or four slices of bread into small square pieces, soak them for a moment in a little cream or milk, and place them in a buttered dish. Fill dish nearly to top with apple sauce over which pour half a cup of sugar. Lay buttered squares of bread soaked in cream on top and cook until bread is browned. Serve hot with meat, game, or chicken.

Mustard Pickles

One quart of small cucumbers.
One quart of large cucumbers, sliced.
One quart of green tomatoes.
One quart of button onions.
Four green peppers, cut fine.
One large cauliflower, divided.
Two heads of celery, cut in small pieces.

Four quarts of water, and one pint of salt. Pour over the vegetables and let stand for twenty-four hours. Heat just enough to scald them soft, and turn into a colander to drain.

Mix one cup of flour (tea-cup), six tablespoonfuls of mustard, one tablespoonful of turmeric with enough cold vinegar to make a smooth paste. Add one cup of sugar (coffee-cup), and two quarts of vinegar. Boil this mixture until it thickens, stirring all the time. Add vegetables, and cook until heated through.

HINTS

'And those that paint them truest praise them most.'

Caring for the ice-chest: The ice-box, no matter how well cooled, is and must be damp, and dampness is one of the requirements for bacterial growth. It must be remembered, also, that some varieties of bacteria grow at low temperatures. Therefore the interior of an ice-chest should be wiped every day with a dry cloth, and once a week everything should be removed, so that sides, shelves, and drain may be thoroughly scalded. The water must be actually boiling when it is poured in, and the process repeated several times.

In small ice-chests, where all the ice space must be utilized, the cube of ice will be a tight fit, and it is difficult to lower it to the grating. If the ice is put on a piece of stout cloth whose ends are long enough to reach above the top, it may be lifted by these ends and easily deposited in place. The cloth folded about it serves also to protect the ice from the heat of the outside air, and holds any bits of dirt that may have been frozen into the ice, thus preventing them from settling to the floor of the box or lodging in the drain-pipe. The cloth should be scalded after each using. A folded newspaper laid on the floor of the one-compartment ice-box serves the same purpose as to cleanliness. It must be remembered that refrigerator ice often is dirty, and that it may bring in putrefactive or even typhoid bacilli, for most bacteria are resistant to low temperature and are not destroyed by freezing. On this account, no food should be brought into direct

contact with the ice, nor should the ice be put into drinking-water.

All cooked food should be cooled as soon as possible before being placed in the ice-box. Butter may be kept from taking up the flavors of other food by keeping it in a tightly covered receptacle. Milk requires more access of air, but in a clean ice-box in which no strong-smelling food is kept, milk should remain uninjured in flavor for twelve to twenty-four hours. If vegetables or other foods of pronounced odor are kept in glass jars with covers or in covered earthenware receptacles, there will be fewer odors to be communicated. Portions of canned food never should be put into the ice-box in the tin can. Such food does not of necessity develop a poisonous product, as has sometimes been claimed, but experiments show that ptomaines are particularly liable to develop in such cases.

Your watch a compass: Very few people are aware of the fact that in a watch they are always provided with a compass, with which, when the sun is shining, the cardinal points can be determined. All one has to do is to point the hour-hand to the sun, and south is exactly half-way between the hour and the figure 12 on the watch.

This may seem strange to the average reader, but it is easily explained.

While the sun is passing over 180 degrees (east to west), the hour-hand of the watch passes over 360 degrees (from six o'clock to six o'clock). Therefore the angular movement of the sun in one hour corresponds to the angular movement of the hour-hand in half an

hour; hence, if we point the hour-hand toward the sun, the line from the point midway between the hour-hand and twelve o'clock to the pivot of the hands will point to the south.

When sweeping a nice rug sprinkle salt over it. It prevents dust rising and brightens the colors.

The rather tedious task of running ribbons in underclothes is much simplified by the following device: When sending to the laundry, tack a piece of white tape to the end of the ribbon and draw it out, leaving the tape in its place. Reverse this process when the clothes are brought back, and you will find the ribbon is restored to its place in a few seconds. The beading or insertion also washes better with the tape in it.

To prevent the odor of onion clinging to the fingers when peeling, hold under the cold water faucet. If you have no running water, then submerge the onion in a basin of cold water while peeling.

When fruit refuses to 'jell,' a few spoonfuls of fresh carrot juice strained and added will give the desired result almost immediately.

Ivory knife handles that have become blackened may be cleaned by rubbing them with a lemon dipped in salt, after which they should be washed in cold water and they will be quite white again.

Flour is one of the simplest substances to prevent the spreading of fires caused by the explosion of oil lamps.

The tenant of a summer cottage whose bathroom windows were quite too near those of the next house was able to manage both light and privacy by simply pasting thin Japanese paper napkins on the window-panes. The effect was charming. Of course, the napkins were easily removed by a little sopping with warm water.

Patching plaster: Sifted coal ashes, wheat flour, and sand, two parts each of ashes and sand and one of flour, mixed with water, make an excellent mortar for patching holes where the plastering is broken. It becomes as hard as stone, and can be put on by hand with very little trouble.

To keep ice in a sick-room, where there is no small refrigerator, turn a small basin upside down in a dish-pan. Wrap a piece of ice in flannel and put it on the inverted pan. Arrange milk, fruit, and whatever must be kept cold, about the smaller pan, cover the whole with a clean napkin, and place in an open window.

Heat a lemon thoroughly before squeezing, and you will obtain double the quantity of juice had it not been heated.

A strong cement for china or glass: With a small camel's-hair brush rub the broken edges with a little carriage-oil varnish and if readily put together the fracture will hardly be perceptible. When thoroughly dry it will stand both hot and cold water.

To prevent lamps from smoking, dip the wicks in strong hot vinegar and dry well before putting in the lamps.

To remove ink from linen, dip the spotted part in pure melted tallow, wash out the tallow and the ink will come with it. This is known to be unfailing.

If cabbage is cooked in an open vessel no odor will arise, as that is formed by the generation of gas when vessel is closely covered.

Boil wood ashes in coffee or teapots to cleanse them.

Apply alum water strong and hot to every place where there are insects and it will kill them.

Equal parts of ammonia and spirits of turpentine will take paint out of clothing no matter how dry or hard it may be. Saturate the spot two or three times and then wash in soapsuds. (Do not use too near fire.)

A teaspoonful of fresh grated horseradish will keep milk fresh a day or two in hot weather.

The cooler eggs are the sooner they will whisk up to stiffness, so always beat in the coolest possible place and throw in a pinch of salt which will facilitate matters.

Hot bread will cut as easily as cold if a heated knife is used. Dip a knife in cold water before using to cut warm cake.

Paint can easily be removed from glass by wetting a copper or silver coin with turpentine and rubbing the paint with it.

Moths in a room or closet may be destroyed by burning gum-camphor. Close all the windows and doors in the room that is to undergo the treatment.

Open wide the closet door and any bureau or closet drawers. Hang all the garments over chairs in the room; then put a piece of pure gum-camphor about the size of a nut into an iron pot and set on fire. Place it a safe distance from furniture and hangings, and not directly under a chandelier. Canary birds or goldfish must be removed before the camphor is lighted. Let the smoke remain in the room about half an hour; then open the windows wide and in a short time the traces of the smoke will have disappeared.

To remove mildew from linen, rub the linen well with soap, then rub it with fine chalk, lay it on the grass to dry, wetting it once while it is drying.

To remove rust from steel, rub well with sweet oil and in two days rub with pulverized, unslaked lime until the rust disappears.

To remove stains from ivory, make a paste of a little prepared chalk with sweet oil and sal volatile. Rub it on wet with a piece of waste leather and when dry brush it off.

To destroy red ants, a mixture of four parts fluorid sodium and one part pulverized sugar is very effective.

White spots may be removed from furniture (varnished) by holding over them a hot shovel.

Cheese will neither dry nor mould if it is wrapped in a cloth moistened with vinegar.

Fruit and rust stains may be removed by an application of lemon juice and salt and exposure to the sun.

One of the best exterminating agents for flies is a weak solution of weak formaldehyde in water (say two teaspoonfuls to a pint). It would appear that flies are attracted by a weak solution of formaldehyde which they drink. Some die in the water, others get as far as the immediate vicinity of the plate of water, but all ultimately succumb, and where they occur in large numbers hundreds may be swept up from the floor.

Coffee stains, even when the coffee has been mixed with cream or milk, may be removed by rubbing the spots with pure glycerine. Rinse afterwards in lukewarm water and press on the wrong side of the fabric (either silk or wool may be so treated) with a warm iron.

If, when making jam, you put two clean glass marbles in the bottom of the preserving-pan, the fruit will not require stirring and will remain whole. The marbles keep the fruit stirring by continually moving while the water is boiling.

The best thing for driving mosquitoes away is to burn pyrethrum powder which can be bought at any drug-store. This substance is contained in certain kinds of insect powder. Place a little of it in a tin can and drop into it a piece of hot coal or a lighted match, and it will keep the insects away.

This receipt for a furniture reviver removes dirt, grease, stains, etc., and produces a fine polish with very little labor: Have equal parts of turpentine, methylated spirit, vinegar, and paraffin; mix all together in a pint bottle, and it is then ready for use. Put

a little on a soft rag and rub well the furniture; then polish with a soft cloth. Shake the bottle well each time before using.

Never throw away net curtains because they are torn. Dip squares of net in cold starch, apply to torn part on wrong side of curtain and iron with hot iron. The net will blend with the original curtain in such a way that the tear cannot be seen.

To clean marble, pound fine a quarter-pound of whiting and a small quantity of stone-blue; dissolve in water an ounce of soda; mix with a quarter-pound of soft-soap; put it into an earthen pot and boil fifteen minutes over a slow fire, stirring carefully. While quite hot lay it with a brush upon the marble; let it remain half an hour; wash it off with warm water, and a scrubbing brush; wipe dry.

Eggshells burned in the oven and placed upon the pantry shelves will keep bugs away.

When one has had a fall or blow, the skin may be prevented from discoloring by moistening a little dry starch with cold water and laying it on the injured part.

A piece of zinc thrown upon the hot coals will furnish a gas which will remove the soot from stovepipes and chimneys. By frequent use of zinc scraps, the burning out of chimneys and consequent danger of fires will be avoided.

When limited for time in roasting potatoes, cover them over with a large bread tin or basin. They will cook much quicker and not burn.

Nickeled stove-trimmings and plated hinges and handles may be rubbed with kerosene and whiting, and polished with a dry cloth.

To stone raisins easily, pour over them boiling water and drain immediately. The stones are then loosened and will come out readily.

To remove grease or oil marks from wall-paper, apply paste of cold water and pipe clay; leave on all night and brush off next morning.

To remove bloodstains, saturate with kerosene oil and let stand a few minutes, then wash in cold water.

Keep a pair of tweezers in the work-basket, and see how useful they are to pull out stubborn ends of basting cotton, particularly when the machine-stitching has run over the bastings.

When washing new blankets dissolve a quarter-pound of rock fuller's earth in boiling water. Add sufficient cold water to cover blankets, and leave them to soak overnight. Squeeze out and wash in the usual way. By adopting this method all oil will be removed, and less soap required; the blankets will be beautifully soft and fleecy.

You can get any amount of oil off any carpet or woolen stuff by applying buckwheat plentifully. If the first application does not remove it all, continue to put fresh on, after brushing the oil-soaked buckwheat off. Never put water or liquid of any kind on such a grease-spot.

To wash a piece of chamois, put in tepid water with soap, pearline, or borax, rinse well in clear water, and while drying pull frequently from all sides, to make it soft and pliant.

Uses for the lemon: If the hair is falling out, rub the pulp of a lemon on the scalp, and it will renew the growth; a few drops will stop the pain of a bee-sting; headache may be relieved by rubbing the front of the head with a slice of lemon; a corn or bunion may be relieved if bathed in hot water and a few drops applied nightly to cover; a teaspoonful of lemon juice in a cup of warm water whitens the nails and removes grease if the fingers are stained with it.

A good furniture polish can be made in the following manner: To six ounces of the best refined kerosene add one ounce of the best yellow resin, one dram of vermilion to color, and ten ounces of turpentine. Mix these ingredients at a gentle heat for at least an hour. Then strain and stir constantly until cold.

A correspondent of one of the scientific schools writes as follows: 'There is a method which I have adopted in my own house to cool the temperature of any room during hot weather; and that is to hang a sheet or a blanket down outside an open window upon which the sun may be shining. This sheet is wet, and the evaporation of the water produces a deliciously cool apartment. This sheet is kept damp by having a vessel filled with water above the top of it outside, and a piece of flannel arranged to form a siphon, and touching several portions of the sheet. The water

gradually empties out of the vessel and may be replenished if necessary.'

To hasten the baking of potatoes, let them stand a few minutes in hot water, after washing them, then wipe dry.

Changing the water two or three times will keep potatoes from turning dark.

Use lemon peel, after the juice has been partly squeezed out, to rub stains from silverware.

To crumb bread, put it into a muslin bag — for instance, an empty salt bag. Then if it is too hard it can be pounded with a wooden potato masher, or if it is too soft it can be squeezed between the fingers, without any waste.

To avoid the smell of frying bacon, let it simmer for a few minutes in a little water before frying. The odor of burning grease will be imperceptible.

Place pulverized pumice stone between the layers of a folded piece of soft muslin, and stitch around the edges to keep the powder from spilling. Wipe windows with this dry cloth and they will become clean and sparkling almost instantly.

When food is too salty, stretch a clean cloth tightly over the kettle that contains the food, sprinkle a tablespoonful of flour on the cloth, and when the food begins to steam, the flour will absorb all the surplus salt.

A small quantity of green sage placed in the pantry will keep out red ants.

To prepare a new iron kettle or pan for use and prevent rust, fill with potato peelings and boil same for about an hour; then wash the kettle with hot water. Wipe dry and rub with a little lard.

When anything burns into a kettle or dish, fill with cold water and add large lump of soda; boil a few minutes.

Sewing-machine needles may be used much longer if when the points begin to get dull they are rubbed on a piece of emery board.

As good as a patent ripper is a steel crochet hook, which will catch under threads, pull out bastings, etc., in double-quick time.

When drawing from linen in hemstitching, save those long, even threads, as they come in handy when mending table linen.

Butter will remove almost any kind of stain if rubbed well into it, and then wash immediately with hot water and pure soap.

Paint that sticks to glass can be removed with hot vinegar.

Paint stains may be removed from cotton or linen by soaking in turpentine or gasoline. If on silk, do not use turpentine.

Grass stains, when fresh, can be removed by soaking in alcohol. If the stains are old, rub with molasses and allow to stand several hours before washing out.

To remove stains from flannels, apply glycerine mixed with the yolk of an egg to the spot and let stand for an hour or so. Then rub and wash thoroughly with a lather made from boiled soap.

A hot iron and blotting-paper will remove grease from wall-paper.

THE END